

dat is lekker kookboek

Seventh Edition of the Pella Cook Book

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FOREWARD

The Women's Auxiliary of Central College is pleased to offer to you dat is lekker kookboek, the Seventh Edition of the Pella Cook Books. We are most gratified with the continuing interest shown in the Pella Cook Books since our First Edition, published in 1901 by the Ladies Baptist Aid Society. (Central College was connected with the Baptist Church until 1916 when it became affiliated with the Reformed Church in America.)

So many people have contributed to this edition that we cannot offer more than a general but heart-felt "Thank You." Particular gratitude should, however, be given to the members of the cook book committee who devoted many hours to assembling, typing and editing the recipes; to Sally De Reus for her careful and beautiful art work; to Robert Caskey for his assistance with publication problems; and to our sponsors for their generous financial support.

To all who shared a favorite family recipe or perused our previous editions for popular recipes to be repeated, our special thanks. Without such generous sharing our cook book would not exist. To avoid repetition, where recipes were similar we have used less recipes than submitted but listed more than one name with a recipe. Finally, we wish to thank each of you who buy and use our cook books for this generous support of the many projects which we have undertaken for Central College.

Betty J. Bergman Editor Dorothy M. De Vries President

COVER STORY

The cover of dat is lekker kookboek is an example of Hindeloopen Art painted for us by Sally De Reus. Mrs. De Reus visited the past summer in Hindeloopen studying and collecting samples of this art form.

Hindeloopen is a decorative folk art that originated in the Dutch seaport town of Hindeloopen on the Zuider Zee. The handpainted decoration is thought to be influenced by East Indian motifs and by Norwegian folk art designs that the Dutch sailors of Hindeloopen saw on their sea voyages during the flourishing days of the Hanseatic League in the eighteenth century. From this mixture of design ideas the Hindeloopers developed their own unique design motifs and during their long winter months at home spent many hours decorating their household goods.

TABLE OF CONTENTS

PAGE NO.
Dutch Cookery (Hollandsche Kookerj) 5
Breads and Rolls (Brood en Kleine Broodjes)
Cakes (Koeken) 57
Casseroles (Stoofpotten) 129
Cookies and Bars (Koekjes en Ruitjes)
Desserts (Nagerechten)
Eggs and Cheese (Eieren en Kaas)
Index
Meats (Vlees)
Party Foods (Eten en Drank voor een Gezelschap)
Pies (Taarten)
Salads (Salade)
Sandwiches
Special Helps (Verschillende Hulpen)
Sponsors 4
Vegetables (Groenten)

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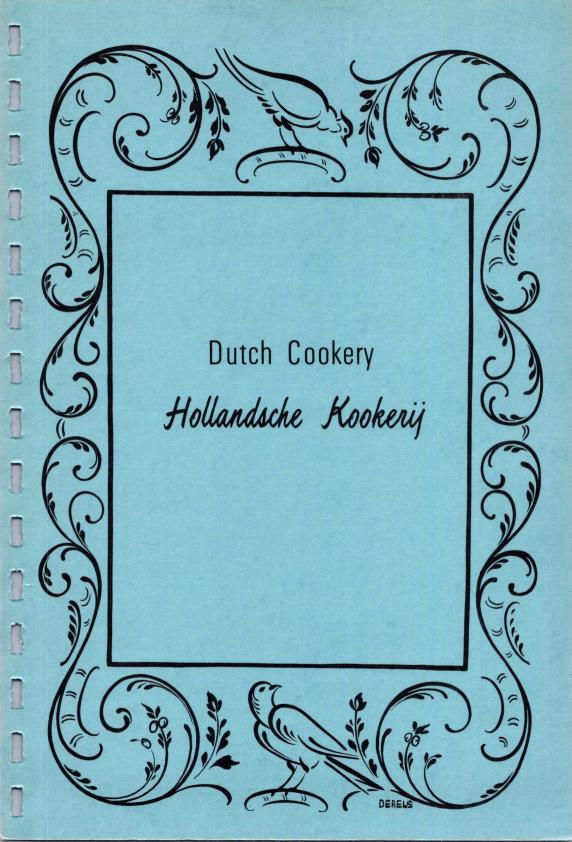
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HOLLAND AND ITS FOOD

In Holland, the love of fine food and an understanding of the art of cookery is deeply instilled within the hearts and minds of this hearty-eating people. Dutch Cookery is distinctive and the result of influences such as the fishing and dairy industries and the customs and traditions of Holland. Dutch appetites can do justice to a rather heavy type of meal because of the stimulation of the cool, damp climate. Excellent foods of all types are available in homes and the many fine restaurants of the Netherlands.

One of the leading industries of Holland is fishing. The North Sea is rich in herring and plaice which are the favorite fish of the Dutch. Many herring are salted and cured for exportation. In winter, fishing boats go to the North

for cod.

Holland has always been an important "Dairyland". Great numbers of cheeses of Holland, especially Edammer Kaas or Edam Cheese, are made and sent to other countries. Also, there is Limburger Cheese which is a strong smelling green powdered cheese. A cheese similar to our cottage cheese is Dikke Melk or Thick Milk.

From the docks of Holland, vessels coming and going constantly can be observed. Many of these ships are from Java and Indonesia and carry vast quantities of coffee, cocoa, and spices which are later made into excellent drinks and candies. Coffee and tea are the drinks of the day, but the Dutch like a cup of rich chocolate late at night. Trade with the Far East has brought a love of ginger, coconut, pineapple, and curries. Rice is also imported in quantity. The Dutch like to eat rice with butter and sugar and they may add cinnamon or a cinnamon sauce. Some have a concoction called "Pap" which may be made from rice and hot milk, toast and hot milk, or rusks and hot milk. This is served with butter and sugar. Then, there is "Botter Melk Pap" which is made with buttermilk and barley and served with dark syrup.

Market gardening is very important in Holland because the cities must be provided with fresh vegetables. The following vegetables are popular among the Dutch: cabbage, cauliflower, onions, asparagus, beans, peas (dried peas are very popular), cucumbers, and potatoes. Oats, wheat, rye and buckwheat are the grains produced. Vegetables are often combined in

soups, stews, and other assorted concoctions.

The Dried Pea Soup or Erwten Soup (also listed as a Soup of the Nation) is very popular. The soup is thick, rich and very filling. Roode Kool or Red Cabbage prepared with apple is a dish loved by all. The Dutch have a way all their own for preparing Sauerkraut; they like to serve it with sausage. Mushroom cookery in the Dutch kitchen is very popular. This is because the chemical constituents of the mushroom are regarded as almost identical

with those of meat; it possesses the same nourishing properties.

The Dutch, when fresh pork is mentioned, think of Head Cheese or Pigs in the Blankets. The "pigs" may be made with a bread dough or a baking powder biscuit dough with a sausage roll in the center. The Dutch have a hash too; they call it Hutspot. On the third of October, many residents of the Netherlands feast on "hutspot met klapstuk." Historians say that this flavorful and substantial combination of potatoes, vegetables and meat has been served on that date for nearly 400 years. One theory has it that the tradition began in 1574 when the Dutch fleet drove the Spanish besiegers from Leiden. The siege was raised on October 3, and the town's famished citizens and their rescuers supposedly dined on a hastily abandoned kettle of

stew, similar to "hutspot," that they found simmering over a Spanish campfire. However, the third of October is not the only date on which this is served. "Hutspot" is firmly established as a favorite Dutch specialty throughout the year.

Strange as it may seem, it was the Dutch who taught us to make doughnuts, crullers, and waffles. One way to explain Dutch avoir-du-pois is to go to a Dutch restaurant and to order raised pancakes loaded with eggs, butter flavored with cinnamon, piled high with whipped cream. Especially famous are the Dutch Vet or Oliebollen (oil balls) or Currant Puffs.

Near Amsterdam is a place called Deventer which is known as the "Gingerbread Town". A certain kind of gingerbread called Deventer Koek, Boterham Koek, or Bread and Butter Cake is made there and sent all over the country or exported. Cookies, cakes and candies are always popular with the Dutch --- as they are with everyone. A commercial national sweet is Hopjes which is a hard candy made with malt, barley, sugar, carmelized sugar and coffee. The delicious almond paste is baked into cakes and candies or included as a filling in the puff pastry of Dutch "Letters". Some other outstanding "sweets" are Dutch Lace Cookies and Dutch Babbelaars (candy).

The sixth of December is celebrated as St. Nicholas' Birthday and is kept much as we keep Christmas. The Dutch insist that our idea of Santa Claus (St. Nick) originally came from Holland. The wooden shoes are placed beside the fire on St. Nicholas Eve and fat carrots or a bunch of hay are placed beside the shoes for St. Nicholas' horse. St. Nicholas is careful to punish the naughty and to reward the good. There is a special cookie for this time of year called the Santa Claus Cookie. The Dutch Letters are another Christmas treat. The New Year is welcomed in great style with a midnight supper of open-faced sandwiches, cold cuts, salads, casseroles, drinks, oliebollen and apple dumplings. Raisin bread is particularly important to the Dutch at Easter time.

Many Dutchmen spent part of their lives in Indonesia, and when they returned to Holland, they brought with them a taste for Indonesian food. This they have not kept to themselves. It has become customary, even among people who have never been to the Far East, to eat Indonesian or Chinese food regularly. There are many Indonesian and Chinese restaurants in Holland, not only in the larger cities but also in the smaller provincial towns. There exist countless Indonesian dishes, some of which take hours to prepare; but a few easy ones have become so popular that they can be regarded as "national dishes."

An Indonesian Rijsttafel (Rice Table) may consist of as many as 36 separate dishes served with rice. Like all Indonesian food, it is highly seasoned. The meal is accompanied by "kroepoek" (large wafers made of shrimp), and is served with extra hot pepper garnishes called "sambals". The three most popular Indonesian dishes are sates or sateh (small pieces of broiled meat on a wooden skewer served with a peanut sauce), nasi gorenge (similar to Chinese fried rice) and bami or bahmi (a dish made with fried noodles.) A book on Dutch food, therefore, cannot be called complete without a few recipes for Indonesian food.

The people in the Netherlands have other food habits than people on the continent or in the United States. They may have only one hot meal a day - at 6 o'clock in the evening. Their first and second meals are often sandwich or bread meals. For breakfast they have bread and butter with jam or cheese; sometimes they have a boiled egg. They drink tea or milk with it. At lunch

time, they have another bread and butter meal; sometimes rolls or croissants are served. With the bread they have meat or cheese. The dinner at 6 consists mainly of a cold entree, or-and soup, meat or fish with vegetables and potatoes, and sometimes a sweet, pudding, fruit, or yogurt to finish. Coffee may be served after the meal, but it is usually not taken at the dining table.

Mina Baker

The Dutch Foods Section was edited by Mina Baker. Miss Baker is Chairman, Home Economics Dept., Central College and has been a frequent visitor to the Netherlands. She wishes to express her appreciation to friends and relatives in Holland and the U.S.A. who have helped in compiling this section of the cookbook.

Oriental Specialties for the Indonesian Rice Table may be ordered from Vander Veen's Holland-American Importing Company, 1505 Grandville Ave., S. W., Grand Rapids, Michigan 49509. A complete listing may be obtained upon request. We particularly recommend the Nasi Goreng spice mix, Sambal Oelek, Ketjap Benteng, Kroepaek (Shrimp Wafers) and Mango Chutney.

FLENSJES MET APPELEN (Apple Pancakes)

3 eggs 1/4 tsp. salt 1 Tbsp. sugar 1 cup flour 21/2 cups milk 1 Tbsp. melted Filling:

3 cooking apples Juice of one lemon 1 tsp. cinnamon ½ cup sugar

1 Tbsp. melted butter

Beat eggs, salt and sugar together. Blend in flour and stir, adding milk gradually, to a smooth, creamy batter. Stir in melted butter. Peel and core apples and cut in very thin slices. Pour lemon juice over and sprinkle with cinnamon and sugar.

Heat frying pan, grease with butter, and pour 2 or 3 tablespoons batter into pan, tilting pan to make batter spread evenly. Bake $\frac{1}{2}$ minute, place apple slices over batter and pour over another 2 or 3 tablespoons batter. When baked on one side, turn pancake with turner. Fold or roll pancake and sprinkle with sugar and cinnamon. Keep hot. Continue baking new pancakes the same way. 4 servings.

SPICE BREAD

Brought from Holland by Maria Rooker Cedar Grove, Wis.

4 cups flour 1 pkg. brown sugar ½ cup white sugar 2 tsp. cinnamon 2 tsp. allspice 1 tsp. soda 2 tsp. baking
powder
2 cups buttermilk
4 eggs beaten
4 Tbsp. soft
shortening

Mix well, pour into 2 greased loaf pans and bake 60 minutes at 350 degrees.

KRENTENBROOD (Currant Bread)

Mrs. T. Kempkes

Krentenbrood when served for the Dutch bread meal (lunch or supper) is considered "Special". It would be limited in quantity and used like "dessert".

½ cup shortening
½ cup sugar
½ Tbsp. salt
3 cups hot milk
1 cup brown sugar
3 cups raisins

2 well beaten eggs 10 cups flour 1 tsp. nutmeg 1½ tsp. cinnamon 1 oz. pkg. compressed yeast

Put shortening, sugar and salt in large bowl. Add hot milk. When lukewarm, add brown sugar, eggs, raisins, spices and yeast. Gradually beat in flour and knead for a little while. Put in warm place and let rise until it has doubled in bulk. Work down and let rise again; then shape into loaves and let rise until it is ready for the oven. Bake at 300 degrees for 45 minutes. This makes 6 loaves and a pan of biscuits.

BESCHUITKOEK (Rusk Pancakes)

This recipe was selected from a collection of Dutch dishes compiled by the Netherlands National Tourist Office. It uses the familiar Dutch rusk in a little different way. The procedure for the recipe is similar to the making of French toast. However, the addition of sugar and vanilla plus the flavor of the rusk makes an interesting variation. This ((Rusk Pancake)) is called Beshuitkoek, and according to the Dutch, should be served with confectioner's sugar. Syrup also serves as a good accompaniment and would be an American innovation.

4 Holland rusks
2 eggs
1 Tbsp. butter or
1 cup milk, margarine
heated to lukewarm
1 Tbsp. sugar

Beat eggs with sugar and vanilla. Slowly, add lukewarm milk. Dip rusks in egg-milk mixture (time allowed for dipping will determine amount of liquid absorbed.) Brown both sides of rusks in skillet in which butter has been melted. Be careful in turning rusks to prevent breaking. Serve with confectioner's sugar or syrup.

APPLE FRITTERS IN BEER BATTER

 $\begin{array}{lll} \text{6 tart apples} & \text{1}\frac{1}{2} \text{ cups light beer} \\ \text{(about 2}\frac{1}{2} \text{ lbs.)} & \text{(12-oz. bottle)} \\ \text{1}\frac{1}{2} \text{ cups sifted flour} & \text{Fat for deep frying} \\ \text{1}\frac{1}{4} \text{ tsp. salt} & \text{Confectioners sugar} \end{array}$

1. Peel and core apples, and cut them crosswise into ½ inch slices. 2. Sift flour and salt together into a bowl and blend in beer gradually to produce smooth, creamy batter. 3. Heat fat for deep frying at 370 degrees. 4. Coat apple as thoroughly with batter and fry them, a few at a time, turning once, for 3 minutes or until they are lightly browned. Drain on several thicknesses of absorbent paper and sprinkle generously with confectioners sugar (cinnamon may be added to confectioners sugar). Serve hot, serves 6.

OLIE BOLLEN

Shirley Borgman

(This is a recipe of my grandfather's. He was a baker in Leuwarden.)

 $\begin{array}{lll} 3 \text{ eggs} & 4 \frac{1}{2} \text{ cups flour} \\ 1 \text{ apple, chopped} & (\text{approx.}) \\ \text{ finely} & 1 \text{ tsp. soda} \\ 1 \text{ cup currants} & 1 \text{ tsp. cr. of tartar} \\ 1 \text{ cup sugar} & 1 \text{ tsp. salt} \end{array}$

1 cup buttermilk

Beat eggs. Add ingredients in first row. Sift flour and dry ingredients. Drop in hot oil-365 degrees. Drain and roll in $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ tsp. cinnamon.

DUTCH ONION RYE BREAD

(Makes 3 loaves)

2 pkgs. active dry yeast 1 cup lukewarm water 2 cups milk, scalded 1/4 cup dark molasses 1 tsp. salt

1/4 cup salad oil
 21/2 cups rye flour
 5 cups sifted all-purpose flour
 1 envelope or can onion soup mix

onion soup mix
1 egg white, slightly
beaten

Soften yeast in water. Combine milk, molasses, salt, and oil; cool to lukewarm. Stir in rye flour; beat well. Add yeast mixture and soup mix. Add enough of the white flour to make a moderately stiff dough. Turn dough out on a lightly floured surface; knead till smooth and satiny (10 to 12 minutes). Place in a greased bowl, turning once to grease surface. Let rise in a warm place (80 to 85 degrees) till doubled (about 1 hour). To shape loaves, turn out dough on a lightly floured surface and divide into 3 portions. Cover; let rest 10 minutes. Roll each portion into 12 x 12 inch square. Roll tightly, sealing well. Taper ends. Place each loaf, seam side down, on greased baking sheet. With sharp knife, gash tops diagonally every $2\frac{1}{2}$ inches, $\frac{1}{8}$ to $\frac{1}{4}$ inch deep. Brush with egg white. Cover, let rise till double (45 minutes). Bake in moderate oven (375 degrees) about 20 minutes, or till light brown. Brush with egg white; bake 15 to 20 minutes longer. Remove from baking sheet to rack and cool.

POFFERTJES (Dutch Crullers)

Mina Baker

In The Netherlands, Poffertjes, small light and fluffy crullers, will be made and available for sale (as are Oilie Bollen) at Market Days or Carnivals. Special iron molds are used on such occasions. This delicacy is served with powdered sugar. Another way to make Poffertjes is suggested below:

4 Tbsp. sugar 1 tsp. salt 4 Tbsp. fat 1 cup hot water 1 tsp. grated orange rind 1 cup flour

3 eggs

Put sugar, salt, fat, rind and water in sauce pan. Heat to boiling point. Add flour and mix well. Cook until thick (like cream puffs) stirring constantly. Cool slightly. Add 1 egg at a time, beating hard after each addition. Press through pastry bag or to well greased square of heavy paper, one at a time. Turn paper upside down and let cruller drop into hot fat. Fry 6-7 minutes until well puffed and delicate brown. Drizzle with powdered sugar or ice with plain powdered sugar icing.

HOUTSNIP Mina Baker

HOUTSNIP is the name of a bird. It is a luncheon or supper sandwich.

1 slice white bread
2 slices of Gouda cheese

UITSMIJTER (Meat and egg open-faced sandwich)

Mina Baker

A "UITSMIJTER" is a dish, ordered mostly in a small or station restaurant when one is in a hurry but who wants to eat something substantial.

Butter or margarine 2 slices of white bread Slices of boiled ham or rare roast beef Dill pickle

2 eggs

Butter bread and cover with meat slices. Fry the eggs and put on top of the meat. Garnish with dill pickle.

OLIE BOLLEN (Golden Puffs)

Mina Baker

Sift together:

Add:

2 cups flour 1/4 cup sugar 1/4 cup Wesson or Mazola oil

3/4 cup milk 1 egg

3 tsp. baking powder 1 tsp. salt 1 tsp. nutmeg or mace

Citron or raisins may

be added

Stir with fork till thoroughly mixed. Drop by teaspoonfuls into hot fat or oil at 375 degrees. Fry till golden brown. Drain on absorbent paper. Roll warm puffs in cinnamon sugar mixture. Makes 30 puffs or oilie bollen.

FLENSJES (Thin Pancakes)

Mrs. Lenore Hettinga

1 cup flour 6 eggs 1 tsp. salt 1 pint milk

Beat eggs to a froth; add milk and salt. Pour this mixture into flour slowly, stirring constantly. Bake on one side in hot buttered skillet until upper side is firm and glossy. Turn and bake on other side. Roll; pour melted butter and either brown or white sugar over all and keep hot in oven until ready to serve. Yield: 15-20 pancakes. (Similar to "crepes".)

FRITTERS (Vetbollen or Oliebollen with yeast)

Mrs. Gerrit Branderhorst Mrs. Jim Klyn

½ cup softened 2 cups lukewarm shortening water or milk 1 qt. chopped ½ cup sugar raw apples 2 tsp. salt 2 cakes compressed 1 heaping cup raisins veast

1 heaping cup currants

2 beaten eggs

7-71/2 cups sifted flour

Mix as for any bread sponge. Let rise in warm place until doubled in bulk. Break off by spoonfuls and fry in deep oil at 375 degrees. Roll in powdered sugar.

PANNEKOEKEN

(Pancakes)

Sometimes the large Dutch pancakes have 3 sausage or bologna slices in the center.

Mix the flour with the baking powder and salt. Make a hole in this mixture and pour in 2 beaten eggs. Mix well. Warm the milk and 1 cup water and add these slowly--stirring continually--to the mixture. No lumps are permitted in this batter. They are baked in oil or lard, not in butter. Pour a little oil in the skillet and take care that the entire bottom is greased. Pour in the batter, tip the skillet, and let the batter spread out over the bottom. Bake brown on one side, turn over, and, adding a few drops of oil, bake the other side brown. Eat these with molasses or brown sugar. With this same batter one can make "three in one" (drie in de pan), meaning 3 much smaller pancakes at the same time. Add 3 ounces of raisins to the batter and serve with sugar. Baking these goes much more quickly and they taste good eaten cold. Makes 7-8 thick pancakes.

DUTCH HANDERCHIEFS

Esther Overbergen

Dough:Filling:2 cups flour1 egg white1 cup butter1 cup sugar½ cup water1 tsp. almond flav.

Mix dough as for pie; roll very thin; cut into four inch squares. Beat egg white until stiff; fold in sugar and flavoring. Put 1 tsp. in center of each square. Fold corners to center. Bake until lightly browned in 350 degree oven.

FILLED SPECULAAS

Mrs. Evelyn De Vries Upland, Calif.

1 cup shortening or butter 3 cups flour sifted with:

1 cup white sugar2 tsp. cinnamon1 cup brown sugar1 tsp. nutmeg3 eggs1 tsp. sodaCream and add:1 tsp. salt

Almond Filling:

Mix 1 lb. almond 1 cup sugar paste 3 eggs

Put almond filling between layers of speculaas mixture in largest oblong pan. Brush top with egg yolk mixed with a little water and sprinkle with some sliced almonds. Bake 300-325 degrees for 1 hour and 15 minutes or until done. Cover while still warm and cut in pieces.

DUTCH LETTERS

Recipe used for Christmas City Bazaar

Dough:

Mix 1 lb. butter or oleo and 4 cups flour. Stir in 1 cup water and mix well. Chill overnight or longer.

Filling:

1 lb. almond paste (beat with electric mixer until smooth)

Add to almond paste:

2 cups sugar 3 eggs 1 tsp. vanilla Mix well and chill

When ready to bake, divide dough and filling into 14 equal parts. Roll 1 section of dough into a 14 x 4 inch strip. Then take a section of filling and spread it down the center of dough strip. Lap one side of dough over the filling, then the other side and pinch the ends shut. Place on greased cookie sheet with seams on bottom. Brush tops with beaten egg whites and sprinkle sugar on top and prick with fork every 2 inches for steam to escape. Bake at 400 degrees for 30 minutes.

BOTERLETTER (Dutch Letters)

Filling:

1 cup almonds, 1/2 cup sugar ground 1 egg white
Combine almonds, sugar and egg white. Chill thoroughly.

1 cup cold butter 2 cups sifted

or margarine flour 1/2 tsp. salt 1/3 cup ice water

Chill $\frac{1}{2}$ cup butter. Work with back of spoon just till pliable. Roll between waxed paper to 4 x 5 inch rectangle. Chill well. Cut remaining $\frac{1}{2}$ cup butter into flour and salt; gradually add ice water, tossing with fork. On floured surface, knead 5 minutes. Cover and let rest 10 minutes. Roll to 10 x 6 inch rectangle. Place chilled butter on half of dough. Fold other half over dough; seal edges. Wrap and chill 1 hour. Unwrap; roll to 15 x 9 inch rectangle. Fold into thirds. Turn and fold into thirds again. Press edges of dough to seal. Wrap and chill 1 hour. Repeat 2 times. Roll out to 24 x 6 inch rectangle.

Place two 24 inch long rolls of filling on dough. Cut dough in half lengthwise. Fold over filling and seal securely. Cut rolls in half to form four 12 inch long rolls. Place sealed edge down on baking sheet. Bake in moderate oven (375 degrees) 30 minutes. Turn oven off and leave cookies in oven 10 minutes longer. Remove to rack; cool. (Rolls may be shaped into letters before baking, if desired.)

For two DUTCH BABIES you will need:

3 large eggs

½ cup flour

½ cup milk

½ tsp. salt

½ stick cold, unsalted
butter (4 Tbsp.)

2 (8 inch) cast-iron
skillets (or glass
pie plates)

1 lemon
½ cup of pure maple
syrup

To make the batter, first make a paste of the eggs and flour. Then add the salt and milk and stir until all the ingredients are well mixed. Put 2 Tbsp. of butter into each of the skillets. Butter them lightly but thoroughly, then crush the remaining butter into pea-sized pieces and place these around the upper, inner periphery of each pan. Pour equal portions (from 2/3 to ¾ of a cup) of the batter into both skillets (the conception) and bake at 425 degrees for 15 minutes (the gestation period). With some ovens a slightly longer time (18 minutes) or higher temperature (450 degrees) may be necessary. It is absolutely essential that the oven be preheated to proper temperature before the beginning of the gestation period. When the babies are born they must be immediately baptized, with the juice of half a lemon (freshly squeezed, by hand, over them) and cover with hot maple syrup. Dry rose, dry white wine or Champagne make good accompaniments.

HARDE WEENERTAART (Vienna Tart)

Mrs. Klass Kramer

This Dutch recipe originally came from Vienna (Ween) but it was so long ago that it now is considered native to Holland.

2 cups flour 1/3 cup sugar 3/4 cup butter Grated rind of 1 lemon

Blend the above ingredients into a ball. Divide into three parts. Roll out to $\frac{1}{4}$ inch thickness. Cut to fit bottom of springmold pan. Bake 15-20 minutes in 375 degree oven. Will make three layers. When cool, spread strawberry jelly between layers and frost with icing of powdered sugar and water.

APPELTAART (Dutch Apple Cake)

Mina Baker

Mix butter, flour, $\frac{1}{2}$ cup sugar, grated lemon-peel. Roll out. Place in round cake-tin. Fill with sliced apples, sugar, cinnamon and raisins. Cover with strips of batter. Brush with beaten egg, bake in medium oven (1 hour). Serve with whipped cream.

"Limburgse Fla" is a type of tart made and served only in the Limburg Province. It is almost like American pie. The bottom crust is a little thicker. A peach or apricot filling is commonly used and strips of the pastry are criss-crossed over the top.

DUTCH PASTRY APPLE BARS

Jennie De Bruin

2½ cups flour8-10 apples1 tsp. salt1 cup sugar1 cup lard or
shortening1 tsp. cinnamon1 egg white1 Tbsp. water

Scant ½ cup milk mixed 1 cup powdered sugar

with egg yolk 1 tsp. vanilla 2 handfuls cornflakes

Mix first five ingredients as for pie crust. Roll $\frac{1}{2}$ of dough to fit 10×15 inch pan. Sprinkle bottom crust with crushed cornflakes. Peel and slice apples and place over crust and flakes. Sprinkle with sugar and cinnamon. Roll out other half of dough and place on top, pinch edges. Beat egg white stiff and brush over crust. Bake in 400 degree oven for approximately 60 minutes. While warm, mix powdered sugar, vanilla and the Tbsp. or more of water and drizzle over warm crust.

DUTCH BABY Betty O'Dell

This recipe takes 10 minutes to prepare, 30 minutes to bake, and about 10 minutes to assemble. It can be assembled at the table.

11/2 pints strawberries 2 eggs (or 3 eggs 1 pkg. frozen, sliced peaches, for an "eggy" pancake) drained (other fruits can be ½ cup sifted flour substituted according to the ½ tsp. salt season or the tastes of the cook) ½ cup milk Powdered sugar 2 Tbsp. melted butter 1 Tbsp. lemon juice Dairy sour cream or whipped cream (can add brown sugar (or a little more)

Heat oven to 450 degrees. Put a little butter in a 9 inch skillet with a heat proof handle, and put it in the oven to heat while mixing the batter. Sift flour and salt together. Add with the milk to the beaten eggs; beat until smooth. Stir in 2 Tbsp. melted butter. Pour into pan. Bake on bottom shelf 20 minutes. Reduce heat to 350 degrees. Prick shell; bake 10 minutes. At the table: have ready the plates of fruit, lemon wedges, sugar and cream. Drizzle the shell with lemon juice; sprinkle with sugar. Fill with fruit. Cut in wedges and top with cream. Serve at once to 6.

and cinnamon)

ALMOND STRIPS (No. 1)

Nola Emmert

Enough pie crust, double, for 9 x 11 inch pan.

1¼ cups sugar 3 Tbsp. flour 4 egg yolks, 4 Tbsp. milk well-beaten 2 Tbsp. almond extr.

Line 9 x 11 inch pan with pie crust. Spread with the rest of the ingredients that have been mixed together. Cover with remaining crust. Spread top crust with milk or cream. Sprinkle sugar over before baking. Bake 375 degrees for 30 minutes. Cut in strips.

ALMOND STRIPS (No. 2)

Mrs. J. B. Van Hemert

Mix the $1\frac{1}{2}$ cups flour, shortening, salt and water for pie crust. Line 9 x 9 inch pan with one-half of crust and put in following filling. Mix together the sugar, yolks, flour, milk and flavoring. Cover with crust and bake. Cut in strips.

SOESEN (Cream Puffs)

Fifth Edition (1959)

1/2 cup water 1/2 tsp. salt 1/4 cup butter 1 tsp. vanilla 1/2 cup flour 2 eggs

Mix water and butter; bring to a boil. Add the flour, when mixture follows spoon remove from the stove and add 1 egg at a time, beating by hand with a wooden spoon. Put in greased muffin pans. Bake at 450 degrees for 20 minutes, then 20 minutes at 350 degrees. This makes 6 cream puffs.

Filling:

2 cups milk 2 Tbsp. cornstarch 3 egg yolks 1 tsp. vanilla 34 cup sugar Pinch of salt

Boil milk and pour over mixture of the sugar and cornstarch, stirring constantly, bring to a boil. Remove from stove, add to eggs, and cook over hot water 5-7 minutes.

ST. NICK COOKIES

1/3 cup margarine or butter 1/3 cup brown sugar 2 or 3 Tbsp. milk 1/2 tsp. each ginger and ground cloves 1/8 tsp. nutmeg 1/8 tsp. salt 1/8 tsp. pepper 1/8 tsp. baking powder 1/8 tsp. milk 1/8 tsp. paking powder 1/8 tsp. paking powder 1/8 tsp. paking powder 1/8 tsp. baking powder 1/8 tsp. baking powder 1/8 tsp. paking powder 1/8 tsp. baking powder 1/8 tsp. milk 1/8 tsp. m

Beat margarine with sugar until creamy; beat in spices, salt, pepper and baking powder. Beat in 2 Tbsp. milk and gradually beat in flour. Fill some dough into spritz cookie press fitted with a rosette plate. Press out onto greased cookie sheet. If dough is too stiff to press, add another tablespoon of milk to it. Press out all dough and bake cookies at 350 degrees for 15 minutes or until light golden brown at edges. Transfer to wire rack to cool. Prepare frosting mix (or your own recipe) but add a little more liquid to make frosting slightly softer. Spoon a little into center of each cookie; press almond onto frosting. Makes 2 dozen, and recipe may be doubled or tripled easily.

BOKKEPOOTJES(Goat Leg Cookies)

Goat Leg Cookies are frequently used in "gourmet" restaurants. Recipe was translated by Central College student from The Netherlands.

3 egg whites ½ cup sugar

1 cup almonds

Grind almonds very fine. Beat egg whites to stiff stage, adding sugar gradually. Add ground almonds to this meringue and put into cookie press. Shape cookies into ovals on baking sheet which has been covered with ungreased paper. Bake at once at 250 degrees for 1 hour. (If allowed to stand before baking, cookies will lose their shape.) Remove from paper at once after baking is completed.

Prepare a filling of whipped cream, flavored with sugar, cocoa and instant coffee; or use apricot jam as a filling between two cookies. (Put flat bottoms together.) Dip both ends of filled cookies in melted sweet chocolate. Cool until chocolate hardens. If you wish cookies to remain crisp, add filling and chocolate just before serving.

HOLLAND CRISPS

Myrtle Vander Meulen Troy, Michigan

2 cups flour 1/4 lb. butter 1/4 lb. margarine 2/3 cup cold water Sugar

Put butter and margarine through a coarse grater. Mix grated mixture and flour well. Slowly add water to this mixture. Roll out thin. Then gather into ball and let stand in refrigerator for 10 minutes. Roll out twice more and let stand in refrigerator for 10 more minutes after each rolling. Divide dough in 3 parts. Take one part from the refrigerator at a time, roll out thin and cut with a round cookie cutter. Take each round and pull gently into an oblong shape and twist so it looks like a figure eight. Have some granulated sugar spread out in a pan or on waxed paper. Place cookies on sugar and roll rolling pin gently over the cookies. Turn cookies over and press gently down on cookies with rolling pin. Put in a lightly buttered pan and bake in a hot 400 degree oven. Watch carefully as they may burn at the bottom. They should puff up and be lightly browned. Makes about 80 cookies which keep well.

ST. NICKOLAS KOEKJES (Dutch Santa Claus Cookies)

Mrs. H. P. Scholte Mrs. Lenore Hettinga

2 cups brown sugar 1½ cups butter 3½ cups flour 1 tsp. cinnamon ½ tsp. nutmeg ½ tsp. cloves 1 tsp. baking powder 1 egg, beaten 1 scant tsp. salt

Cream butter and sugar and add remaining ingredients. This makes a very stiff dough. Mold cookies on a Santa Claus Cookie Board or form into a roll as for refrigerator cookies and slice when thoroughly chilled. Bake 10-12 minutes at 350 degrees.

HOLLAND LACE COOKIES

Bertha Vander Linden Prairie City, Iowa

1 lb. brown sugar ½ cup butter or 1 stick oleo ½ tsp. cinnamon ½ tsp. nutmeg 1 cup flour
1/2 cup water
1/2 cup almond nuts
shredded (optional)

Drop 1 teaspoon sized drops on an oiled cookie sheet or teflon pan about 2 to 3 inches apart. Bake at 375 degrees for 6 minutes or until the cookies are a light brown. The batter will bubble and boil and spread to 3 to 4 inch wafers. Cool slightly before lifting off lightly with a thin spatula. Place on wax paper to cool.

"JAN HAGEL" COOKIES (No. 1)

Mrs. Henry J. Vermeer

John Hagel (Johnny Buck Shot) is a historical cookie. John Hagel was a mercenary soldier (hired) and this cookie looks like it is covered with buck shots.

1 cup shortening

1 egg

1 cup sugar

½ tsp. cinnamon

2 cups flour

Almond flavoring (optional)

Cream shortening and sugar. Add egg yolk and mix. Sift flour and cinnamon and add to shortening and sugar and mix. Pat mixture down thin in cookie sheet. Brush with unbeaten egg white and sprinkle with chopped nuts. Bake $\frac{1}{2}$ hour in 300 degree oven. Cut into bars while still warm.

JAN HAGEL(No. 2)

Janna Van Vliet

1 cup butter 2 cups sugar 1 egg yolk 2 cups flour Pinch of soda ½ tsp. salt

Mix and press on a greased cookie sheet. Slightly beat 1 egg white and spread over dough and sprinkle with cinnamon and sugar. Bake 350 degrees for 20-25 minutes. Cut while warm.

JAN HAGEL(No. 3)

Mrs. Evelyn De Vries Upland, Calif.

Cream together: ½ cup butter (1 cube)

1/3 cup sugar 3/4 cup flour

½ tsp. cinnamon

Spread as thin as possible on ungreased cookie sheet. Mix 1 egg yolk with 1 tsp. water and brush over surface of dough. Sprinkle with sliced almonds and 2 Tbsp. sugar. Bake at 375 degrees about 12 minutes or until light brown. Cool a few minutes and cut in oblong bar shapes. You may double recipe and use 2 cookie sheets.

Des Moines Tribune

ZAND KOEKJES (Sweet Butter Cookies)

1 cup butter, softened

Sift dry ingredients and add butter. Cream until blended, then chill a half hour. Divide into 4 portions and roll out each on lightly floured board to 1/8 inch thickness. Use scalloped cutter to cut out cookies. Place on cookie sheet and bake at 350 degrees about 10 minutes until scallops are lightly browned.

BOTER KOEKJES (Dutch Butter Cookies)

Martha Lautenbach

1 cup softened butter

1/4 cup water 1/4 tsp. soda

1 cup sugar 2 cups flour 1 tsp. vanilla

Cream the softened butter, blend in 1 cup sugar, and add the flour. Add vanilla and soda to the 1/4 cup water, pour over first mixture and stir with spoon until the sides of the bowl are clean. Form into a roll on waxed paper. Chill in refrigerator. When thoroughly chilled and firm, slice with sharp, thinbladed knife into thin slices; place on buttered cookie sheet and bake in 350 degree oven until lightly browned. Cool slightly and remove with spatula. A few cookies may be baked at one time and the remainder of the dough stored in the refrigerator.

KRAKELINGEN

Shirely Weller

(Butter cookies in shape of 8)

1 lb. oleo(butter)

½ cup water

4 cups flour

Sugar

Mix as pie dough, Cover and let stand in refrigerator overnight, Roll like pencil, bring ends together, and twist like figure 8. Dip both sides in sugar and bake until brown on bottom. 375 degrees.

SCHUIMPJES(Foam Cookies)

Mrs. Shirely Weller

3 egg whites 1 cup white sugar ½ tsp. vanilla or other flavoring

Beat egg whites and sugar until stiff. Drop mixture by teaspoonfuls on greased baking sheet. Bake at 225 degrees for 75 minutes. Turn oven off and leave in oven until cool. Cookies should be baked on low rack in oven.

ALMOND COOKIES

Elsie Whalley

1 cup almond paste 2 egg whites

2 cups confectioners' sugar

Mix fine in blender the almond paste and sugar. Then add the 2 stiffly beaten egg whites. Drop by teaspoon on a cookie sheet. Bake 250-300 degrees for 15 minutes.

GATEAU BASQUE is a French dessert which would be available in an AMSTERDAM restaurant featuring a French kitchen such as DIKKER and THIJS located on PRINSENGRACHT STRAAT.

PATE

Mix in large bowl:

3 cups flour

1½ cups sugar

2 egg yolks

Pinch of salt

(pincee de sel)

Grated rind of 1 lemon

(citron rape)

Wrap in wax paper and refrigerate for 1 hour. (Make filling during this time.) Generously grease and flour a spring form pan (moule a manquer). Using 2/3 of the pate spread over bottom and up the sides of pan. Fill with creme patissiere. Pat out on wax paper remaining 1/3 of pate to cover creme. Brush with 1 egg yolk mixed with 1 tsp. water. Bake 350 degrees for ½ hour. Increase to 400 degrees to brown (about 15 minutes).

CREME PATISSIERE

Mix together 2/3 cup sugar with $\frac{1}{4}$ -1/3 cup flour. In a sauce pan (enamel or stainless steel, not aluminum) beat for 2 minutes 2 egg yolks. Gradually add 1 cup milk. Gradually add flour mixture. Boil until thick over medium heat, stirring constantly. Stir in 1 Tbsp. butter and 1 Tbsp. rum. Cool in pan of ice water, stirring occasionally to keep smooth.

KANEEL KOEKJES(Cinnamon Snaps)

1 cup sugar
1 cup shortening
1 cup shortening
1 cup molasses
2 tsp. soda,
dissolved in 2 Tbsp.
warm water

1 Tbsp. cinnamon
1 Tbsp. ginger
1½ tsp. salt
6 cups cake
flour

Cream sugar with shortening, add molasses, then soda dissolved in warm water. Sift the dry ingredients and add to the first mixture. These cookies can be rolled out very thin or can be used in cookie press. Bake 8-10 minutes in a moderate oven, 350 degrees.

RAISIN COOKIES

(From the Markus family brought over from Holland by Marie Rooker, Cedar Grove, Wis.)

2 cups raisins-- $\frac{1}{2}$ cup water, cook till it is "cooked off." Cool, cream 1 stick of butter ($\frac{1}{4}$ lb.) or the same amount of other shortening. Add 1 tsp. salt, 1 lb. brown sugar. Mix that with 1 tsp. soda dissolved in $\frac{1}{4}$ cup boiling water. Add 3 eggs and mix well. Add 5 cups flour. Then add raisins, mix well, cool dough make in ball and flatten with glass dipped in water, spices may be added also. Bake at 380 degrees.

Crust: 3½ cups scalding milk

1 (5 oz.) pkg. rusks
½ cup butter, melted
½ cup sugar
Filling:

1 (5 oz.) pkg. rusks
4 egg yolks
1 tsp. vanilla
Meringue:
4 egg whites

3/4 cup sugar 3/4 tsp. cream of tartar

6 Tbsp. cornstarch ½ cup sugar

 $\frac{1}{2}$ tsp. salt $\frac{1}{4}$ cup broken nut meats

Roll rusks very fine and mix with butter and sugar. Set aside ¼ of the mixture and use remaining ¾ to line a 9-inch spring-form pan (without center tube). Press crumbs in well.

Filling: Mix sugar, cornstarch and salt; add milk gradually, stirring constantly. Cook in double boiler for 18 minutes stirring constantly until thickened. Beat egg yolks slightly, pour part of hot mixture over them, mixing well, and return to double boiler. Cook about 2 minutes longer, stirring constantly. Remove from heat; add vanilla; cook and pour into crumb-lined pan.

Meringue: Beat egg whites until foamy; sprinkle cream of tartar over them and beat until stiff. Beat in sugar gradually. Spread over cream filling and sprinkle with nuts and reserved crumb mixture. Bake in moderate oven 325 degrees until delicately browned (about 15 minutes). Serve cold. Serves 8.

HEMELSE MODDER (Heavenly Mud)

Mrs. Annie Veldhuis

3 cups milk 1 tsp. vanilla 3 Tbsp. sugar $\frac{1}{2} \text{ cup raspberry or}$

3 Tbsp. cornstarch strawberry preserves

2 eggs

Bring $2\frac{1}{2}$ cups milk to a boil on medium heat. Beat egg yolks till foamy, add sugar mixed with cornstarch and $\frac{1}{2}$ cup cold milk and vanilla. Stir till smooth, then stir in the hot milk, put back in pan and bring to boil, stirring and let boil for 2 minutes. Cool. Beat egg whites till very stiff, then add slowly preserves, little by little keep beating and pile by spoonsful on top of cooled pudding.

CITROENVLA (Lemon Chiffon Cream)

4 eggs, separated $\frac{1}{2}$ cup sugar $\frac{1}{2}$ cup dry white Grated rind of 1 lemon $\frac{1}{2}$ cup dry white

Beat egg yolks and sugar until white and fluffy, add lemon rind and stir in, gradually, lemon juice and wine. Pour into top of double boiler and heat, but do not boil, stirring vigorously, until mixture stiffens. Beat egg whites until stiff and fold into slightly cooled cream. Chill and serve with small cookies or wafers. 6-8 servings.

VERJAARDAGSTAART (Dutch Birthday Cake)

4 eggs 1 cup milk 11/4 cups sugar Filling: ³/₄ cup soft shortening 1 cup butter Grated rind of 1 lemon 3/4 cup confectioners' sugar 3 oz. melted chocolate ½ cup Dutch cocoa 2½ cups sifted flour 1½ cups whipping cream 1 tsp. salt 1 tsp. vanilla 1 tsp. soda Shredded chocolate

Beat eggs, sugar and shortening until light and fluffy. Add lemon rind and chocolate. Blend well. Sift together flour, salt and soda. Work into batter gradually and alternatively with milk. Pour batter into 2 9-inch layer cake pans and bake in moderate oven, 350 degrees, until tester comes out clean, about 30 minutes.

Prepare filling. Cream butter and sugar. Blend well with cocoa. Fill cake, decorate with cream, whipped with vanilla and, if desired, slightly colored with cocoa, and shredded chocolate.

META EVENBLY'S BOTERKOEK (Butter Cake or Short Bread)

Des Moines Tribune

Meta warns that it's not worth making if you make it with a butter substitute.

Combine ingredients and knead thoroughly into a nice ball that feels smooth in your hands. The more you knead, the better the texture. With your hands, pat out to $\frac{1}{2}$ -inch thickness on buttered bake sheet. Pour some drizzles of milk over top and smooth over top of dough with your hand.

Boterkoek will be cut into squares for serving. Keeping this in mind, decorate with maraschino cherry halves, almond halves or thin slices of preserved ginger. If using ginger--the Evenbly favorite--spread top with syrup from this, rather than milk. Bake 10 minutes at 400 degrees. Turn off heat, but leave boterkoek in closed oven for 7 to 10 minutes longer. Cut into squares and store in cookie tins.

BITTER KOEKJES (Almond Cookies)

Shirely Weller Ella Kool

1 heaping cup 3/4 cup sugar almond paste 3 egg whites beaten stiff

Mix paste and sugar together and add the egg whites. Drop from spoon onto waxpaper lined cookie sheet and bake at 325-350 degrees for 30 minutes or until brown. Remove from waxed paper when taken out of the oven.

Boil the desired quantity of long-grain rice in water until very tender, adding the peel of one lemon and a pinch of salt. Drain if necessary, remove the lemon peel, and add the juice of two lemons and one cup of granulated sugar, or to taste. Mix thoroughly and pack into a water-cooled bowl or pudding mold. Chill.

Meanwhile make a cold custard sauce. "Instant" vanilla pudding or pie filling serves well for this family-type dessert, provided more milk is used than the directions require. Turn the pudding onto a round serving dish and pour the sauce around it. The lemon gives the rice a "glazed" appearance hence the name. It makes a nourishing, refreshing and easy-to-make summer dessert.

BABBELAARS

Recipe brought from Holland by Marie Rooker, Cedar Grove, Wis.

2 cups white sugar 1 cup dark karo 1/8 tsp. salt

1 cup dark karo svrup 1 round Tbsp.

2 Tbsp. vinegar

Boil at 250 degrees to ball stage. Remove from heat, add $\frac{1}{8}$ tsp. soda, $\frac{1}{2}$ tsp. vanilla. When cool enough start pulling till it becomes light color, make into a rope and cut in pieces, may be rolled in powdered sugar.

SIMPLE DUTCH CHOCOLATE DESSERTS

Mina Baker

1. Mixed Pudding Dessert

A dessert used for Sunday dinner and sometimes served with a compote of dried fruits is a mixed pudding.

1 pkg. vanilla pudding mix

1 pkg. vanna pudding mix 1 pkg. chocolate pudding mix

Milk (according to directions on package)

Make puddings separately. Chill. Mix 2 kinds of pudding in attractive glass bowl.

2. Pears With Chocolate Sauce and Whipped Cream

Drain pear halves and use 2 or 3 halves per serving. Spoon chocolate sauce over the top and garnish with whipped cream.

3. Chocolate Pudding with Mandarin Oranges

Unmold a chocolate pudding or chocolate Bavarian, garnish with mandarin oranges arranged in floral pattern.

JAN IN DE ZAK (John in the Sack)

Dutch creamed pudding

1 cake compressed yeast

½ cup lukewarm water

3 cups sifted flour

1/3 cup each of raisins
and currants (washed)

1 egg
Salt

¾ cup milk, scalded
and cooled to lukewarm
Chopped peel

Sprinkle yeast into lukewarm water and stir until dissolved. Place flour in bowl, add egg and milk, stir with wooden spoon until flour absorbs liquid. Then add fruit and salt and mix well. Add the yeast-water mixture and blend well with wooden spoon (dough will be sticky). Place dough in bowl, cover and let rise in a warm place for 45 minutes. Meanwhile sprinkle a clean wet cloth with flour. Roll dough into an oblong and tie loosely into cloth, filling two thirds full. Firmly fasten ends, stick safety pin in the middle. Steam 2 or 3 hours. Remove from cloth and serve hot with a molasses sauce or with melted butter and brown sugar. Do not cut with a knife, but with a piece of string. "John in the sack" derives its odd name from the fact that it used to be made in a clean white pillow case instead of a mold.

STROP KOEK (Molasses cake)

Pauline Rietveld

1 cup shortening1 tsp. soda2 cups flour2 eggs1 cup sugar2 Tbsp. cinnamon1 cup molasses½ tsp. cloves1 cup hot water½ cup raisins

Mix all together in mixer for a few minutes or until well mixed. Pour into a 9 x 13 inch pan or in an angel food cake pan. Bake at 375 degrees for 45 minutes.

DUTCH RING CAKE

Flaky pastry
5 oz. ground almonds
5 oz. sugar
(2/3 cup)
2 small eggs
Grated rind 1 lemon

Apricot jam
2 Tbsp. icing sugar
1 Tbsp. water
1 tsp. lemon juice
Glace cherries
Milk

Roll out the pastry thinly to a strip 18-16 inches long and 4 inches wide. To make the filling, mix the ground almonds and sugar together then add 1 egg and the lemon rind. Knead well then roll into a long roll about 16 inches long and 1 inch in diameter. Place the almond mixture on top of the pastry, brush edge of the pastry with water and roll up loosely, making sure the seam comes underneath. Shape the roll to form a ring, joining the edges together firmly, and place in a greased baking tin. Brush the cake over with a mixture of egg and milk and prick with a fork. Bake in a hot oven near the top for 20-25 minutes. When the cake is ready, but still hot, brush over the top with warmed apricot jam. Mix sieved icing sugar with the water and lemon juice to make a thin icing and pour over the jam. Allow to cool a little in the baking tin, then remove and cool on a cake rack. Decorate with halved cherries.

Federated Club Collection

WYNPOP

½ cup barley ½ cup raisins 4 cups water Salt to taste Sugar to taste
¹/₂ cup grape juice
or wine

Soak barley overnight. Boil in double boiler about $3\frac{1}{2}$ hours or until barley is done. Soak raisins for 1 hour. Add to above about 1 hour before barley is done. Raisins should be nice and plump when mixture is done. Let cool and add juice.

BLINDE VINKEN (Stuffed Fillets of Veal or Beef)

6 slices of veal cut from the round

Pinch salt, pepper and nutmeg

1/4 pound ground veal 1 egg 4 Tbsp. butter 2 lemon slices

1 slice white bread, soaked in milk

Pound the slices of veal until very thin. Mix the ground veal with the egg, bread, salt, pepper and nutmeg. Divide into six pieces, and place each on a slice of veal. Roll the slices and tie with thread. Brown quickly in butter on all sides, add 1 tablespoon water and the lemon slices. Cover and simmer until tender, about ¾ hour. Take off the thread. Instead of meat stuffing, one can roll the slices around a boiled egg or use the filling of fried onions and chopped parsley. Makes 6 servings.

VEAL ROLLS

8 slices lean veal (4 oz. each) ½ pint stock 1 lemon

2 oz. butter

Salt and pepper

Beat the veal, season with salt and pepper. Roll and secure with string. Brown all over in the butter. Arrange in a shallow fireproof dish, put a slice of lemon on each roll. Pour the stock over. Cover and cook in a moderate oven for 1 hour. Remove the string before serving.

RUNDERLAPPEN (Braised Steaks)

6 steaks, totally 2-3 pounds Salt and pepper 3 Tbsp. butter 1½ cups water ¼ cup vinegar 2 bay leaves 6 peppercorns ½ tsp. cloves

Pinch of nutmeg

Scrape steaks and rub with salt and pepper. Heat butter in saucepan and brown steaks well on both sides. Heat water with seasonings to boil and pour over meat. Let simmer 1 to 2 hours or until steaks are very tender. 6 servings.

Mrs. Bert Baron Mina Baker

(The Pigs in Blanket are a traditional Dutch pastry used for Dutch Koffie Tiid or "Coffee Time."

Dough: 2 cups flour ½ tsp. salt

½ cup Crisco or other shortening 1 egg. beaten

2 tsp. baking powder

Approximately 1/2 cup milk

Filling:

1 lb. lean pork sausage

2 Tbsp. cream

½ lb. hamburgerZ 10sp. cream2 Dutch rusks, crushed orSalt and pepper to taste¼ cup bread crumbs(depends on whether meat

Sift dry ingredients together. Cut fat into flour mixture as you would in making baking powder biscuits. Mix beaten egg with milk (should total 3/4 cup of liquid). Add to first mixture. Blend and knead 8-10 times on floured board. Divide dough into 2 parts. Roll each half of dough to 1/4 inch thickness. Make 15 rounds of dough from each half using medium-sized cookie cutter. Blend filling ingredients and make 30 small rolls of meat (like link sausages). Place in pastry round and seal edges. Bake on baking sheets (with raised edge) for 40 minutes at 350 degrees. It is important to bake the entire time to thoroughly cook the meat. Serve hot or refrigerate or freeze and reheat before serving. Makes 30 pigs or 15 servings of 2 each.

PIG IN THE BLANKET, No. 2 (Recipe used for Auxiliary Christmas Bazaar)

Dottie De Vries

Dough:

½ cup oleo

1 cup milk

½ cup lard 1 Tbsp. sugar 2 tsp. baking powder ½ tsp. salt

3 cups flour

2 eggs

Mix above ingredients, mix flour in last. Chill.

Filling:

1½ lbs. hamburger

1½ lbs. seasoned lean

Salt and pepper to taste

pork sausage

1 cup rusk crumbs (8 rusks)

Chill. Roll meat into small rolls about 3 inches long and ½ inch thick. Put meat roll on dough and twist off excess dough. Bake at 350 degrees for 40 minutes.

BALKENBRIJ

Mina Baker

Cover one pound lean pork and one pound pork or beef liver with water and cook until well done. Season with salt, pepper, and cloves. When water is cooked down about half, chop or grind meat until fine. Put back into juice and stir in enough Buckwheat flour to make a stiff batter. Place in bread pans and when chilled and firm, slice and fry.

GEHAKTNESTJES (Meat Loaf Nests)

½ pound ground beef	5 Tbsp. butter, melted
½ pound ground veal	½ cup soft bread crumbs
½ pound ground pork	1/3 cup milk
¼ tsp. black pepper	6 hard-cooked eggs
1 tsp. salt	½ cup dry bread crumbs
1/4 tsp. nutmeg	½ cup water
½ cup chopped onion	

Mix beef, veal, pork, pepper, salt and nutmeg. Brown onion in 2 Tbsp. of the butter. Add soft bread crumbs to milk. Combine meat mixture, browned onions and bread crumbs and milk. Divide mixture into 6 equal portions; flatten each; place a hard-cooked egg in center of each and cover egg with meat, forming a ball. Roll balls in dry bread crumbs; brown in remaining melted butter on all sides. Add water and simmer 25 to 30 minutes or until meat is well done. Cut each ball in half; place cut side up. Yield: 6 servings.

PORK CHOPS WITH CHESTNUTS AND RED CABBAGE

4 pork chops	½ small red cabbage
2 oz. butter	16 chestnuts
½ pint chicken stock	Salt and pepper

Shred the cabbage and remove the hard stalks. Soak in cold water for 1 hour. Peel and cook the chestnuts until soft. Lightly fry the chops on both sides in the butter. Drain the cabbage and place at the bottom of a deep casserole, put the chestnuts on top of it and then the chops. Season with salt and pepper. Pour in the stock. Cover with a lid, bake in a moderate oven for $1\frac{1}{2}$ hours.

VLEESCROQUETJES (Meat Croquettes)

Croquetjes are very popular in Holland. One could find them in a Schipol Airport "Automat."

½ lb. veal	½ cup milk
1½ cups water	½ envelope gelatine
A small onion, parsley,	2 Tbsp. butter or margarine
bay leaf	3 Tbsp. flour
Dry bread crumbs	1 cup veal stock
2 egg whites	Salt, pepper, lemon juice
1 egg yolk	to taste

Boil meat in water with seasoning until well done. Cut in very small pieces. Soak gelatin in cold milk. Make a sauce of butter, flour and stock, add the gelatin, pepper and salt, lemon juice and egg yolk. Add the meat. Spread this mixture onto a shallow dish. Let cool and set. When set, cut in eight equal parts and form a firm cylinder of each. Roll each in bread crumbs, then in a mixture of beaten egg whites and salad oil, then again in bread crumbs, again in egg white and bread crumbs. Fry in hot deep fat (400 degrees) until golden brown and serve hot, garnished with sprigs of parsley that have been fried crisp (but not brown) in same deep fat.

LOFSCHOTEL (Endive and Eggs)

12 stalks endive ½ tsp. salt Water

6 hard-cooked eggs, halved ½ cup butter, melted Few grains of nutmeg

Wash endive in cold water. Boil stalks in salted water for about 15 minutes, keeping stalks whole. Drain. Place on hot platter; garnish with eggs, cut in halves. Serve with melted butter to which a few grains of nutmeg have been added. Yield: 6 servings.

KRUIDMOES

Mrs. Annie Veldhuis

(Used mainly in Gelderland and Overysel as a main dish.)

2 cups barley4 quarts water

½ lb. salted pork½ cup chopped chervil

1 cup dried prunes (soaked)

1 quart buttermilk

1 cup raisins

½ cup syrup

1 ring of bologna

Wash barley and cover with water, cook slowly for about 30 minutes, stirring occasionally. Then add pork, prunes, raisins and chopped chervil and simmer for $1\frac{1}{2}$ hours, stirring often. Slowly stir in buttermilk, bring to boil again stirring constantly, add bologna and simmer for about 10 minutes. Remove pork and bologna, add syrup and serve.

PLAIN OMELET

Mina Baker

The importance of the omelet (French type) in Dutch restaurants is often overlooked. An interesting, inexpensive menu served at the EETHUIS TAVERNE in AMSTERDAM included an omelet, cooked rice (Dutch would also frequently use potatoes), apple sauce (APPELMOES) and lettuce with strips of pimiento. An omelet served with vegetables, ground meat, or mushrooms would be known as a "farmer's omelet."

6 eggs

Dash pepper

1/3 cup milk or light cream

3 Tbsp. butter or margarine

½ - ¾ tsp. salt

Beat slightly (to blend) the eggs, milk, and seasonings. Melt fat. Add egg mixture. Run spatula around edge lifting to allow uncooked portion underneath. Brown slightly. Add vegetables or meat to half and fold in pan.

EIEREN GEVULD MET KASS (Stuffed Eggs with Cheese)

6 eggs 4 Tbsp. butter 2 Tbsp. grated ½ tsp. salt

2 Tbsp. grated

½ tsp. pepper½ tsp. chopped parsley

parmesan cheese

Hard-boil the eggs. Chill and shell them. Cut into halves lengthwise. Remove the yolks and rub through a sieve. Melt the butter and mix with the cheese, egg yolks, salt, pepper, and parsley. Fill the eggs with this paste and chill.

ERWTENSOEP (Pea Soup, No. 1)

From the Holland-America Steamship Line

2 cups split peas 1 cup whole green peas 10 cups $(2\frac{1}{2}$ qts.) water 3 onions, finely chopped 2 leeks, finely chopped ring 3 ribs celery with leaves, Freshly ground pepper finely chopped

½ pound smoked bacon, unsliced 1 large ham hock 1 whole smoked sausage

Soak both types of peas overnight in just enough water to cover. Next day, drain the peas then place them in 2½ gts. of water in a large pot with all of the other ingredients except the sausage. Bring to boil. Turn heat down and let entire mixture simmer for 1½ hours, stirring often. If soup becomes too thick, thin by gradually adding small amounts of water. Add smoked sausage and continue simmering for 15 more minutes. Pepper to taste. Remove bacon, ham and sausage. Slice and serve on pumpernickel bread. Serves six to eight.

BOERENKOOL MET ROOKWORST EN ARDAPPELEN (Dutch Casserole)

This thick stew of kale and potato, served with smoked sausage, one large one or several small frankfurters, is often referred to as the most genuine dish of Holland (may use Pella Bologna).

1 bay leaf 6-8 leaves of kale Salt and pepper 1½ pounds potato 1 pound smoked sausage Water

Remove stems from leaves of crisp kale. Parboil, drain and chop finely. Peel potatoes and cut in 1-inch cubes. Mix potatoes and kale in skillet, season with salt and pepper. Add bay leaf. Place sausage on top. Pour enough water over to cover potatoes. Bring to boil, covered, and simmer for 30 minutes or until potatoes are cooked. Stir occasionally, adding more water if necessary. Yield: 4 servings.

ERWTENSOEP (Pea Soup, No. 2)

4 leeks, chopped 2 cups green split peas 11/2 cups chopped celery 41/4 quarts water ½ pound smoked sausage. 1½ tsp. salt 2 pigs' feet cubed or sliced

Soak the peas in 3 cups of the water for 12 hours. Drain; add remaining water to peas. Add salt and bring to a boil. Skim; add the pigs' feet, leeks and celery. Simmer for 3 to 5 hours, or until the pigs' feet are quite tender and the meat loosens from the bone. Lift out the pigs' feet and discard skin and bones. Add meat bits to soup. During the last half hour of cooking add the smoked sausage. Yield: 8 servings.

GOUDA ASPARAGUS ROLLS

4 large tomatoes
4 small plaice or sole fillets
4 oz. grated Gouda cheese
8 cooked asparagus heads
1 Tbsp. bread crumbs
Unsalted butter
Salt and pepper
1 pound cooked rice

Cut the tops off the tomatoes and scoop out the centres. Mix bread crumbs with grated cheese, salt and pepper and press inside the tomatoes. Season the fillets, roll each one round two asparagus heads, and stuff these rolls into the tomatoes. Place a knob of butter on top and bake in a slow oven for 30 minutes. Serve hot with boiled rice.

HOLLANDAISE SAUCE

Mina Baker

Hollandaise Sauce is an exotic sauce used with vegetables such as asparagus, broccoli, or cauliflower. True Hollandaise is difficult to make so included is an easier version with a white sauce base.

Mock Hollandaise Sauce

Mock Hollandaise Sauce is prepared as follows: Pour one cup of medium white sauce slowly over 2 beaten egg yolks and blend. Add 2 Tbsp. butter and when blended add, very slowly, 3 Tbsp. of lemon juice. Heat and serve.

White Sauce

1 cup milk $\frac{1}{4}$ tsp. salt 2 Tbsp. flour $\frac{1}{2}$ - 2 Tbsp. fat

Melt fat in a broad shallow pan over the direct flame. Add the flour and salt all at once and stir until blended. Remove from fire and add about 1/3 of the liquid, stir until blended. Return to fire and continue stirring until mixture begins to thicken, then remove from the flame, add another portion of the liquid quickly, blend until smooth, then add remaining liquid. Return to fire, heat to boiling, stirring slowly, and cook 1 to 2 minutes.

HUTSPOT MET KLAPSTUK (Hodgepodge with Boiled Meat)

2 pounds of boiling 3 pounds potatoes beef (flank) 9 large onions 2 tsp. salt Pepper 5 pounds carrots

Put the meat with the salt in 4 cups boiling water and let it cook slowly for about 1½ hours, depending on the quality of the meat. Clean and dice the carrots and add them to the meat. Let cook ½ hour. Cut the potatoes and onions in pieces and add these to the meat and the carrots. Simmer until the liquid has nearly evaporated. Add water if necessary. When this dish is nearly ready, take out the meat and serve separately. Stir the vegetables and potatoes with a wooden spoon till they have the consistency of a stew. Add pepper to taste. Makes 8 servings.

Using tiny meat balls as a source of flavor for soup is a common practice in Holland.

3/4 lb. cut-up beef or 1 large onion

hamburger ½ cup uncooked rice 1½ quarts boiling water Vegetables (optional)

Pour boiling water over meat in a large kettle. If hamburger is used, tightly roll into balls the size of a small egg. The water must be boiling when added to prevent meat from breaking. Boil meat for 15 minutes. Add onion and rice; continue boiling until rice is tender. Add vegetables if desired; water may be added if thinner soup is desired.

RODE KOOL (Red Cabbage)

1 medium-sized head red cabbage 4 Tbsp. butter 1 tsp. salt

 $^{1}\!\!/_{4}$ cup vinegar 4 sour apples, quartered $^{41}\!\!/_{2}$ Tbsp. brown sugar 1 tsp. mixed spices

Remove the outer leaves of the cabbage and shred it fine. Cook with all other ingredients and 1 cup water, but use only 2 Tbsp. of the butter. Cook the cabbage for $\frac{1}{2}$ hour, stirring now and then and adding water if necessary. Add the rest of the butter before serving. Yield: 4 servings.

STAMPPOT WITTE KOOL (White Cabbage with Potatoes)

1 head white cabbage Sal

4 cups peeled and 4 oz. bacon fat or lard quartered potatoes

Cook the cabbage for $\frac{1}{2}$ hour. Cover the potatoes with 2 cups water; add salt and fat. Put the cooked cabbage on top of the potatoes as soon as they are done. Mix well. This dish is eaten as a whole meal and is a typical "winter dish." Meat is not necessary, although frankfurters or pork chops or spare ribs go very well with it. Yield: 4 servings.

GESTOOFDE ANDIJVIE (Endive Amsterdam Style)

8 bunches endives, cut in 3 Tbsp. flour 1/3" slices ½ cup milk Water, salt Nutmeg

1 Tbsp. butter Salt and pepper

Boil endives in salted water until tender. Drain and keep hot. Reserve stock. Prepare sauce. Melt butter, stir in flour. Add milk and enough endive stock to make a thick sauce, stirring constantly. Season with nutmeg, salt and pepper. Arrange endives on hot platter and pour sauce over. Serve. Yield: 4 servings.

HAM IN GELATINE (Ham-pudding)

1 envelope unflavored gelatine ½ tsp. salt ½ tsp. pepper 1½ cups bouillon 2 hard-boiled eggs, chopped chopped Mayonnaise 4 dill pickles, chopped

Sprinkle the gelatine in cold water to soften and add to 1 cup hot stock. Stir in all the other ingredients. Put the mixture into a moist pudding mold, chill and unmold. Serve with mayonnaise.

SNIJBOONTJES (French Cut Green Beans)

Mina Baker

Originally green beans were cut (French style) in a Dutch bean mill. Then beans were put in crock and covered with salt and "stamped" down. Juices formed as the beans were stored. When the original SNIBOONEN were used, the salt was washed off and the beans were cooked. Now frozen French style beans are used and seasoned with bacon drippings.

BLOEMKOOL (Cauliflower, the Dutch Way)

From the Dutch Kitchen

Cook cauliflower until done but still crisp, either whole or in flowerets. Drain, reserving $\frac{1}{2}$ cup liquid. Make a white sauce of 2 tablespoons each of butter and flour, $\frac{1}{2}$ cup scalding milk and the liquid, and season. Pour over cauliflower in serving dish; sprinkle generously with nutmeg.

BIETEN MET APPELEN (Beets with Apples)

2 large cooked beets
5 Tbsp. butter
1 shredded onion
4 finely chopped sour apples
Nutmeg

Peel and slice the beets and put them in a saucepan with the butter, onion and sour apples. Season with salt and a plentiful amount of nutmeg. Simmer until reduced to a pulp.

AADAPPEL-PUREE MET HAM EN UIEN (Puree of Potatoes with Ham and Onions)

Rub the boiled potatoes through a sieve. Stir in the milk and salt. Fry the onions in 2 tablespoons butter. Grease an oven-proof dish and put in alternate layers of potato puree, onions, and ham, ending with a layer of potato puree. Sprinkle with the bread crumbs, dot with the rest of the butter, and bake for ½ hour in a moderate oven. (350 degrees). Yield: 6 servings.

HARINGSLA (Herring Salad)

2 salt herrings 1 cup cubed, pickled beets 1 cup cubed tart apples 1½ cups cubed boiled potato ½ cup cubed pickled gherkin ½ cup chopped, pickled onion1 cup mayonnaiseDry mustardPepper and salt

Clean fish, remove heads and soak overnight in cold water. Drain and cut in small pieces. Mix well with beets, apples, potato, gherkin and onion. Blend in mayonnaise and season with dry mustard, pepper and salt, if needed. Chill well and serve. If a smoother texture is desired, work salad, except about ½ cup, with wooden fork to a smooth mass. Pack in a bowl and decorate with reserved ½ cup salad and sprigs of parsley. Yield: 6-8 servings.

SLASAUS (Dressing for Lettuce Salad)

1 hard-boiled egg ½ tsp. salt ½ tsp. pepper ½ tsp. sugar 1 tsp. mustard

3 Tbsp. oil
1 Tbsp. vinegar or
juice of ½ lemon
1 leek or spring onion,

Mash the hard-boiled egg with a fork. Add salt, pepper, sugar, and mustard. Stir in the oil, vinegar or lemon juice, and the leek. The dressing should be of a smooth consistency. The lettuce, cleaned and dried, is added gradually to the sauce in the salad bowl and thoroughly mixed.

shredded

DUTCH LETTUCE

Mrs. Bert Baron

Make the following sauce in advance, which may be kept in the refrigerator for several weeks:

1 Tbsp. butter
1 Tbsp. flour
½ cup water
2 egg yolks
(or 1 whole egg)
½ cup sugar
½ cup vinegar
6 servings hot boiled

potatoes

4 hard-boiled eggs

6 servings coarsely cut lettuce, a little onion added

6 strips bacon

1/3 cup vinegar 1/3 cup water

Melt butter, add flour; when well blended add water and bring to a boil while stirring. Beat egg yolks, add sugar and vinegar; blend and stir into the hot sauce. Let come to a boil. Have ready, potatoes, eggs, lettuce, onion. Cut bacon into small pieces, fry in skillet until nicely browned, add 3 or 4 tablespoons of the above sauce, vinegar and water. Bring to boil in skillet and keep hot. Place a layer of hot potatoes (riced or mashed) in bowl; then a layer of lettuce, 2 sliced hard boiled eggs and several tablespoons of the hot bacon dressing. Add remainder of potatoes, lettuce, and sliced eggs. Pour rest of dressing over this and serve immediately.

DUTCH POTATO SALAD

Recipe translated from

Grandma VanSluys' old Dutch cookbook, Cedar Grove, Wis.

3½ lbs. diced Dressing: 2 eggs, well beaten potatoes 4 hard-boiled eggs. 3/4 cup water diced 3/4 cup vinegar ½ head finely shredded 3 Tbsp. flour lettuce 2 Tbsp. sugar ½ lb. diced crisp bacon ½ tsp. salt 1/3 cup finely chopped onion 1/8 tsp. paprika

Boil until thickened, cool, add $\frac{1}{2}$ cup sour cream and 1 teaspoon prepared mustard, combine and serve.

HALVE GEDRAAIDE ("Half turned" Meat Salad) The Dutch Kitchen

½ lb. or more
cooked diced meatOnion
Oil and vinegar to taste½ lb. cold potatoes2 Tbsp. bouillon or
thin gravyPickled gherkins, beetsPepper, salt, mustard

Chop all solid ingredients and mix together lightly. Add the bouillon and sufficient oil, vinegar, prepared mustard and seasoning to make a tasty moist mixture that will stick together. Press lightly into a water-cooled form, turn onto a platter and chill. Decorate with lettuce leaves and parsley. This is a salad of leftovers that teenagers go for.

HUSSAR SALAD Dutch Kitchen

Traditionally the hussar (or cavalryman) belonged to an elite branch of the army, and was thus supposed to know what was good. On his day off, he would sit in the schullery, wink at the maids, and be fed with the choicest samples of his sweetheart's concoctions. Whether this is the origin of "huzarensla" or "hussar salad" is open to question, but it is delicious as well as nourishing - and especially good when apples are at their crispest: hence, a fall and winter salad. Proportions vary according to tastes, but the basis remains a mixture of cold cooked beef, potatoes, beets, apples, sour pickles and onions. Here's one version:

To $\frac{1}{2}$ pound of cooked and diced beef, add 2 tart apples, 6 cold potatoes, $\frac{1}{2}$ jar of pickled beets and one-third of a jar of bread-and-butter pickles, all diced, as well as 2 tablespoons little sour white onions, 4 sliced scallions and 2 tablespoons chopped parsley. Mix well and marinate in refrigerator at least two hours in a dressing of 2 tablespoons each oil and vinegar, and mustard, salt and pepper to taste. It should be quite tart; stir occasionally and test whether more vinegar is needed. Serve heaped on a platter in a border of lettuce leaves, covered with mayonnaise and garnished with quartered hard-boiled eggs, parsley and whatever else is on hand.

This was at one time (perhaps even now) featured by a small inn restaurant in Wassenaar, near The Hague. (The name of the place was Auberge de Kieviet.)

1 6½-oz. can crab meat
2 grapefruit
3 Tbsp. heavy cream
1 Tbsp. ketchup
1½ tsp. Worcestershire
sauce
Dash of tobasco
Dash black pepper
2 Tbsp. chopped
parsley
1½ tsp. dry sherry
Pinch cayenne

Pick over crab meat carefully. Divide grapefruit into sections. Chill 4 low fruit cocktail glasses. On the bottom of the chilled glasses put grapefruit sections, with crab meat on top. Mix mayonnaise, cream, ketchup, Worcestershire, tabasco, pepper to taste, and sherry. Spoon mixture over crab and grapefruit to about a quarter inch from the top of the glass. Sprinkle with chopped parsley. Serve with a spoon so that everyone can finish up the sauce! Yield: 4 servings.

NASI GORENG — INDONESIAN (Fried Pork and Rice)

8 oz. long grain rice
8 oz. onions
1 level tsp. curry
4 oz. butter
12 oz. pork
12 oz. mixed cooked vegetables
Pepper and salt
1 level tsp. curry
powder
2 Tbsp. soy sauce

For garnish:

Omelette made from 1 egg,
seasoning, little butter

2 tomatoes

Few peanuts
Shrimp crisps
Green salad
Cucumber

First make 1 egg omelette for garnish. Cook rice in boiling salted water for approximately 12 minutes. Turn into a sieve and separate the grains of rice by refreshing with cold running water until all the surplus starch is removed, allow to drain. Cut onions in rings and fry, in half the amount of butter, with pork cut into cubes, in a large pan. Cook for about 20 minutes on a medium heat, browning slowly. Add the remainder of the butter, rice, mixed vegetables, pepper, salt, curry powder, and soy sauce. Blend well over the heat until piping hot. Turn into frying pan or ovenproof dish and garnish with strips of omelette and arrange small wedges of tomato around the edge. Flash under a hot grill for a few moments and serve immediately with peanuts, shrimp crisps and a green salad. Serves 4-6.

SHRIMP WAFERS

The shrimp flavoured crisps which are eaten with nasi goreng are called kroepoek in Holland. They can be bought, dry, in packets in this country and are then fried in deep fat, when they swell to three times their size. When not available use hot potato crisps.

COLD PEANUT SOUP - Indonesian

2 Tbsp. peanut butter 2 cups beef broth 4 medium onions, chopped Dash of paprika

5 Tbsp. lime (or lemon) juice 1 cup milk

Fresh mint or parsley 1 cup coconut milk

Simmer onions in beef broth for 30 minutes. Strain into a bowl. Add the milk. coconut milk, peanut butter and paprika. Chill, covered, until well chilled. Stir in lime juice. Serve with garnish of chopped fresh mint or parsley. Cavenne may be added if desired. Serves 4.

HOT COCONUT RELISH - Indonesian

½ cup coarsley grated 1 small red hot chili, seed and chopped (or coconut ½ tsp. chili powder) 1 small onion, chopped

3 Tbsp. lemon juice (or lime)

Combine in blender and blend for 1 minute. Pour into serving dish and let stand for 1 hour before serving.

NASSI GORENG (Indonesian Fried Rice)

2 medium-sized onions, 3 cups cooked, cold rice

chopped fine Oil 2 cloves garlic, crushed

4 eggs 1 tsp. red chili pepper, 1 Tbsp. butter

½ pound pork or ham chopped fine

1 tsp. salt

Fry the onions with the garlic, red pepper, and salt in oil in a heavy skillet until the onions are brown. Add the rice and fry till golden brown, stirring frequently with a wooden spoon. Dice the pork or ham into small pieces and add to the rice. Fry for 5 minutes more. Beat 4 eggs; add 1 tablespoon water. Heat the butter in a frying pan and bake an omelette. Cut into long strips. Serve the Nassi Goreng with these strips on top. Some people prefer a fried egg to the omelette. This dish is eaten from a soup plate with a spoon and fork. A knife is never used. Instead of pork or ham, roasted chicken or shrimp (1 cup) can be used.. As side dishes one should use: 2-inch pieces cucumber cut lengthwise, roasted peanuts, chutney, baked bananas.

PISANG GORENG - INDONESIAN (Baked Bananas)

Pinch of salt 4 bananas Lemon juice 2 Tbsp. butter

Peel bananas and cut in half lengthwise. Place them in a well-greased baking dish. Dot with butter and sprinkle with salt and lemon juice. Bake in hot oven (450 degrees) for 6 minutes. Yield: 4 servings.

COCONUT MILK

Fresh coconut

Hot water (not boiling)

Blender Method: Remove coconut from shell and pare all of the brown skin from the coconut meat. Chop or break into small pieces. Measure and put into blender jar with equal amount of hot water. Blend at high speed for one minute. Scrape the sides of blender jar with a rubber spatula and blend again until the coconut is a fairly smooth puree. Line a fine sieve with double thickness of cheesecloth and place over a deep bowl. Pour in coconut puree, press down hard on coconut with a wooden spoon. Then bring corners of cheesecloth together and squeeze out remaining liquid. Discard the pulp. Hand Method: Grate the pared coconut meat into a bowl. Stir in an equal amount of water and proceed to strain and finish as above. When recipe calls for thick milk, use only the top of the milk removing with a spoon. The milk may be kept for 3 to 5 days in refrigerator or for several months in the freezer.

BAHMI — INDONESIAN (Chinese Noodles)

- 1½ lbs. dry Chinese mi (noodles)
- ½ lb. fried pork 6 Tbsp. shredded leeks
- 4 Tbsp. chopped celery stalks and leaves
- 2 Tbsp. tauge (bean sprouts)

- 2 cups shredded Chinese cabbage
- 2 cloves minced garlic
- 1 cup shrimps or prawns
- 2 Tbsp. soy-bean sauce oil

Soak the mi in warm water and drain. Bring a pan of water to the boil and put in the soaked mi. Wait until the water is again on the boil, then turn off the heat! Leave the mi in the hot water until done, but don't let it get too soft. Drain. In the meantime dice the fried pork. Fry the leeks, celery, and Chinese cabbage with the garlic in some oil. Add a little water and the tauge and simmer until half done. The vegetables prepared this way taste at their best in the Bahmi. Mix the vegetables into the Bahmi, add the meat and shrimps, and season with 2 Tbsp. soy-bean sauce. Reheat for a few minutes in the oven.

SAMBAL OELEK — INDONESIAN

This is an Indonesian chili seasoning eaten with all Indonesian dishes to heighten their taste. Without Sambal, no dish is complete.

2 Tbsp. red chili peppers, chopped very fine ½ tsp. salt

½ Tbsp. oil

½ tsp. lemon juice

½ tsp. grated lemon rind

Mix all the ingredients into a paste. This can be kept for some time in a tightly closed jar for further use.

PORK - Indonesian

1 lb. boneless pork loin 1/4 cup green onions 2 Tbsp. ketjap 1 tsp. garlic, minced 1 tsp. dark brown sugar 2 onions, chopped

2 garlic cloves, chopped 2 -1" pieces ginger root, peeled and chopped

8 hazel nuts

1 Tbsp. coriander, ground

Combine the onions, ketjap, 1 tsp. garlic and sugar. Pour over pork slices (slices should be 1/8 inch thick and then 3 x 2 inch strips). Marinate for 30 minutes. In a blender, combine the other ingredients and puree. Drain the pork and stir-fry in 3 Tbsp. oil until it loses its pink color. Use a slotted spoon and transfer the pork to a dish and keep warm. In the remaining oil stir in the puree, cook for 1 minute and add the pork. Cook, stirring constantly for 4 minutes or until pork is cooked just through. Blend 2 Tbsp. vinegar with 1 Tbsp. ketjap and 1 tsp. sugar, add to the pork, cook, stirring for 1 minute. Serves 3 to 4.

SERINDENG - Indonesian (Spiced Coconut)

½ coconut, peeled and sliced thin 1 cup blanched almonds 1 cup raw peanuts Salt 1 onion, sliced thin

3 Tbsp. vegetable oil 1 cup hazel nuts (or macadamia) 2 Tbsp. coriander, ground

2 Tbsp. brown sugar 1/4 tsp. cuminseed, ground

Spread coconut slices on baking sheet, sprinkle with salt, toast in a 325 degree oven (turning occasionally) for 30 minutes or until coconut is crisp and golden. Sprinkle the nuts with salt and toast for 30 minutes at 325 degrees, shaking the nuts occasionally. Saute onions in oil until golden. Use a slotted spoon and transfer to a bowl, add the coconut, nuts, sugar and spices. Toss the mixture. Puree in a blender, ½ cup at a time. Store in an airtight container. Before serving, saute the spiced coconut in vegetable oil. Use as a garnish for rice, meats or vegetables.

SATE KAMBING - Indonesian (Skewered Lamb)

2 lbs. cubed lamb (3/4 inch) 4 green onions, chopped 1/4 cup ketjap 2 Tbsp. lime juice 2 garlic cloves, minced

1 tsp. ginger (or 1 Tbsp. minced gingerroot) ½ tsp. cayenne ½ tsp. grated lemon

rind (optional)

Combine all the ingredients except the lamb and onions. Pour into a deep bowl, add the lamb and onions, mix well. Let marinate for at least one hour, turning occasionally. Thread cubes on wooden skewers (that have been soaked in water for 2 hours and dried on paper towels) Cover the ends of skewers with aluminum foil. Broil over charcoal bed or under broiler for 3 to 4 minutes for rare or 8 minutes for well done meat. Use 5 or 6 cubes to each skewer. Serve with hot coconut relish, sambal ketjap, onions in oil and rice.

OPOR AJAM - Indonesian (Chicken in Coconut Milk)

3 to 3½ lb. chicken, cut into pieces 1 cup red onion, chopped
1/2 cup blanched almonds,
1/2 tsp. cinnamon
1/2 tsp. pepper
1/4 tsp. red chilis, crushed, toasted

1 tsp. garlic, chopped

1 Tbsp. dark brown sugar

1 Thsp. coriander, ground

1 tsp. salt

½ tsp. cinnamon

or chili powder

2½ cups coconut milk.

thick

Puree in a blender the onions, nuts, spices and sugar. Brown the chicken in oil over high heat. Reduce the heat, stir in coconut milk and puree. Simmer the chicken, stirring frequently for 30 minutes or until tender. Cool. Chill in a covered container. Reheat the following day.

TELOR BERLADA - Indonesian (Eggs with Chili Sauce)

 $\frac{1}{2}$ cup onions, chopped ½ cup green pepper,

chopped (optional)

1 tsp. cayenne pepper ½ tsp. garlic, minced

2 Tbsp. vegetable oil

2 tomatoes, (peeled, seeded and chopped)

1 Tbsp. chili sauce
1/2 tsp. ground cumin
1/4 cup coconut milk
6 hardcooked eggs, p

6 hardcooked eggs, peeled

Saute the first four ingredients in the oil. Add the tomatoes, chili sauce and cumin and cook for 5 minutes. Add the coconut milk (thick) cook the sauce for 2 to 3 minutes (do not boil) and keep warm. In a deep fryer, using 3 inches of oil, fry the eggs for 3 minutes at 375 degrees or until they are golden on all sides. (Use a fryer basket for ease). Drain on paper towels. Place in serving dish and pour sauce over the eggs. 6 servings.

RICE TABLE - AMERICAN STYLE

Love Scholte

1 can peas 1 can string beans,

with liquid

4 medium carrots, cubed

1 large stick of celery

1 Bermuda onion 1 pt. tomatoes, canned

4 medium potatoes, cut up

Simmer all in steamer for 2 hours. Brown 1 pound pork sausage, add salt to taste, and 1 teaspoon curry powder. Steam rice, pour vegetables and meat over to serve.

ONIONS IN OIL - Indonesian

Thinly sliced onions

Vegetable oil

Spread the onion slices on paper towels and let set overnight. The next day over high heat, saute the onions in oil, using enough oil to cover, until they are soft. Stir constantly while cooking. Reduce heat and cook onions until golden brown. Use a slotted spoon and place the onions on paper towels to drain. Store in an airtight glass container.

KETJAP

1 cup dark brown sugar 1 cup water 3/4 cup Shoyu (Japanese soy sauce) 6 Tbsp. dark molasses

1/4 tsp. loas (ginger may be used) ½ tsp. coriander, ground Freshly ground black pepper

Mix sugar and water, bring to boil over moderate heat, stirring until sugar dissolves. Increase to high heat and cook uncovered, 5 minutes or to 200 degrees on a candy thermometer. Turn to low heat, add remaining ingredients and simmer for 3 minutes. Strain. May be kept for three months at room temperature in a tightly closed container.

SAMBAL KETJAP - Indonesian (Sov-sauce Condiment)

1 cup ketjap

3/4 tsp. chili powder

lemon juice 1/4 cup

Mix well.

LOEMPIA (Chinese - Pancakes)

Elaine Jaarsma

Thin Pancakes:

1 cup water 1 cup flour 1 egg white Salt to taste Sauce (spicy) 2 tsp. Sambal Oelek 1 Tbsp. vinegar 1 tsp. ketjap

Stuffing:

Pinch garlic powder 1/4 lb. cooked pork Salt, pepper, ketjap (2 Tbsp. bean sprouts may be added)

Prepare batter from water, flour, egg white and salt. Grease frying pan with a small brush using oil. Fry pancakes (recipe makes 9) on both sides. Cut cooked pork into cubes and saute with salt, pepper, garlic powder, and ketjap. Add a little broth (if desired) and simmer until moisture is evaporated. Cool. Put 1½-2 Tbsp. stuffing in middle of each pancake. Fold underside of pancake over stuffing, fold up sides, and finally roll upperside to form a croquette-like shape. Close with white of egg. Fry till crispy in deep fat at 375 degrees. Serve with ketiap sauce.

BOERENJONGENS COCKTAIL

Mina Baker

This is a special Christmas Season drink.

1 pound raisins 2½ cups water 1 cinnamon stick 2 cups sugar

2 cups brandy

Simmer raisins 10 minutes in water. Add sugar and brandy. Simmer until sugar is dissolved. Allow to cool in covered pan. Store in glass jar and add cinnamon stick. Allow to "age" for several days. Serve in stemmed glasses with demi tasse spoons.

Mina Baker ADVOKAAT

ADVOKAAT is a Dutch "ladies" drink. It is similar to egg nog. The egg mixture can be cooked at low temperatures but works very well uncooked. It will keep 1 or 2 days in the refrigerator (uncooked type).

2 eggs, beaten until thick 1/3 cup sugar

1 cup brandy or apricot brandy (amount may vary according to taste)

Serve in demi tasse cups or small glasses and eat with demi tasse or special ADVOKAAT spoons.

"DUTCH" COFFEE

Mina Baker

In The Netherlands coffee is a little stronger brew than in the U.S.A. Dutch housewives are concerned that it be properly made and it is limited in quantity. For special occasions coffee will be served with whipped cream, sweetened and flavored with vanilla. If you want to make this special Dutch coffee, use the real whipping cream. Cool Whip, Dream or Lucky Whip will not work.

WATER CHOCOLATE

Taken from the 1901 Pella Cookbook

2 squares Baker's chocolate

1 quart water

Boil hard for three minutes.

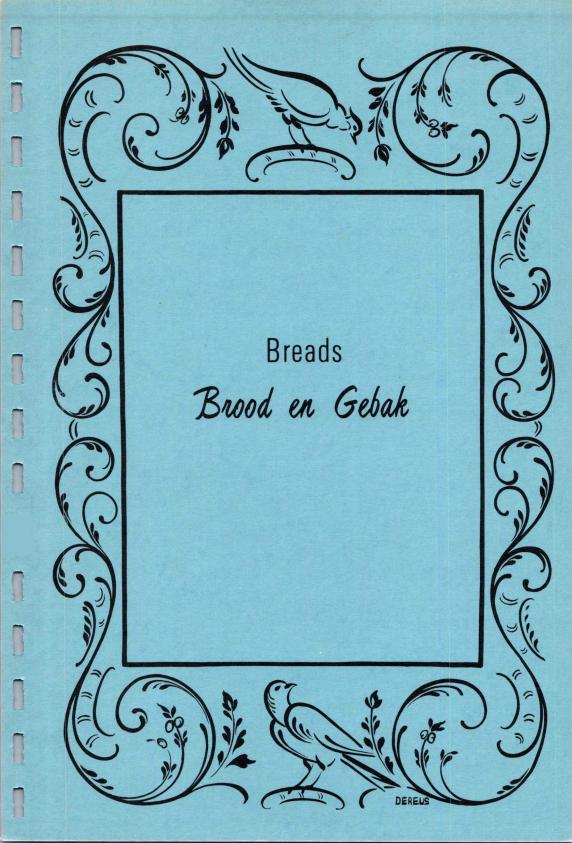
Add:

1 rounded teaspoon cornstarch, wet with cold water 1 tsp. vanilla

3/4 cup sugar

Boil well and serve hot with whipped cream.

Recipes



Mrs. Howard A. McKee Long Grove, Illinois

BISHOP'S BREAD

1½ cups sifted all-purpose flour4 eggs1½ tsp. baking powder1 cup sugar¼ tsp. salt2 cups walnuts, chopped coarsely2/3 cup glazed semisweet1 cup dates, finely snippedchocolate pieces1 cup cherries, glaced halved

Sift flour with baking powder and salt into medium bowl. Stir in chocolate, walnuts, dates and cherries until all are well coated with flour. In large bowl with mixer at medium speed beat eggs well, then gradually beat in sugar. Fold in flour mixture. Turn into a 10"x5"x3" loaf pan that has been greased well and line bottom with wax paper. Bake 1½ hours at 325 degrees or until done. Cool in pan on wire rack. When cool remove from pan, wrap in foil and store. Serve in slices.

LEMON (LIME) BREAD

Nola Vander Streek

1/2 cup oleo 1 cup sugar 2 eggs 11/2 cups flour 1 tsp. baking powder	1/2 cup milk Grated lemon rind 1/2 cup nuts, if desired 1 lemon 1/3 cup sugar
1 tsp. baking powder	1/3 cup sugar
½ tsp. salt	

Blend sugar and oleo. Add eggs one at a time. Alternate flour and milk. Add nuts and lemon rind last. Bake 350 degrees for 50 minutes in bread loaf tins, greased. When done remove and turn on wax paper and baste with the juice of one lemon and 1/3 cup sugar, so that it soaks into the bread. Can be basted in pan before removing. Lime may be substituted for lemon. Doubles easily; double ALL quantities. Good served with orange marmalade.

SPECIAL COFFEE CAKE

Mava Jager

½ cup brown sugar	1/4 cup oleo
2 tbsp. flour	1 egg
2 tsp. cinnamon	3/4 cup white sugar
2 tbsp. oleo	½ cup milk
½ cup nuts	1½ cups flour
½ tsp. salt	2 tsp. baking powder

Make struesel by combining the brown sugar, 2 tbsp. flour, cinnamon, oleo and nuts and set aside. Cream $\frac{1}{4}$ cup oleo and white sugar, stir in egg and milk. Sift flour, baking powder and salt. Add and stir only until moistened. Spread $\frac{1}{2}$ the batter in greased 9 inch square pan and cover with $\frac{1}{2}$ of struesel mixture. Spread remaining batter over this and sprinkle with remaining struesel mixture. Bake 25 or 30 minutes at 350 degrees. Ice with powdered sugar frosting.

ALMOND BREAD

Marge Kuiper

1 cup grapenuts	2 eggs beaten
3 cups milk	3 cups flour
1½ cups sugar	1 tsp. soda
1 tbsp. soft butter	2 tsp. baking powder

Pinch of salt 1 cup almond paste, break in pieces

Mix the grapenuts and milk together and let it set for one hour. Add the rest of the ingredients. Makes three one lb. loaves or 5 small $3\frac{3}{4}$ x $7\frac{3}{4}$ inch pan or 7 vegetable cans, well greased. Bake 1 hour at 350 degrees. At Christmas time, I use red or green maraschino cherries.

BISCUITS SUPREME

Viola Butler

2 cups flour ½ tsp. salt 4 tsp. baking powder	2 tsp. sugar ½ cup shortening 2/3 cup milk
½ tsp. cream of tartar	•

Sift flour, salt, baking powder, cream of tartar, and sugar, cut in shortening until mixture resembles coarse crumbs. Add milk all at once and stir until dough follows fork around bowl. Pat ½" thick, cut with biscuit cutter. Bake on ungreased cooky sheet in hot oven (450 degrees) 10 to 12 minutes. Makes 6-7 nice sized biscuits.

BREAD STICKS--Quickie

Jennie De Bruin

1/4 cup butter or oleo
 1 pkg. refrigerated country-style biscuits
 Celery seed, sesame seed, minced onion or garlic powder

Preheat oven to 450 degrees. Melt at least ¼ cup butter or oleo and pour half of it into an 8 x 8 x 2 inch pan. Separate the biscuits. Roll each biscuit between palms into sticks 5 in. long and place in butter in pan. Pour over the remaining butter and sprinkle with either celery seed, sesame seed, minced onion or garlic powder. Bake 8-10 minutes. After removing from oven, allow sticks to remain in pan about 2 minutes to absorb butter. Delicious with spaghetti.

APPLE COFFEE CAKE

Kathy Blom

½ cup butter or margarine,	½ tsp. salt
softened	1 cup dairy sour cream
1 cup sugar	2 cups finely chopped apples
2 eggs	1 cup brown sugar
1 tsp. vanilla	½ cup chopped nuts
2 cups flour	2 tbsp. butter or margarine
1 tsp. baking soda	1 tsp. cinnamon
1 tsp. baking powder	•

Grease 9 x 13 inch pan. Cream $\frac{1}{2}$ cup butter and sugar. Mix in eggs and vanilla, beat well. Stir in flour, baking soda, baking powder and salt alternately with sour cream. Fold in apples. Spread batter in pan. Mix remaining ingredients and sprinkle evenly over batter. Bake 45-55 minutes at 350 degrees.

BROWN BREAD

Mrs. W. E. Borgman Fourth Edition (1948)

1½ cups water	½ tsp. salt
1½ cups raisins	2 tsp. soda
1 tbsp. shortening	$2\frac{3}{4}$ cups flour
1 cup sugar	1 tsp. vanilla
1 egg, well beaten	

Let water and raisins come to a boil and then cool, then add shortening and sugar and egg. Sift together salt, soda and flour. Mix all ingredients together and divide into 3 No. 2 cans. Bake in slow oven 1 hour.

BLUEBERRY COFFEE CAKE

Mrs. Bob (Jean) De Jong

½ cup butter	Topping:
3/4 cup sugar	½ cup brown sugar
1 egg	2 tbsp. melted butter
1½ cups flour	1½ tsp. cinnamon
1½ tsp. baking powder	½ cup chopped nuts
½ cup milk	$1\frac{1}{2}$ tbsp. flour
1 cup blueberry pie filling	Mix all together.
½ tsp. salt	

Cream butter and sugar. Add eggs and beat well. Add dry ingredients alternately with milk. Pour half of batter into greased 8 x 8 inch pan. Cover with blueberries. Add rest of batter and top with topping. Bake 350 degrees for about 50 minutes.

COFFEE CAKE

Mrs. T. Kempkes Fourth Edition (1948)

1 cup flour	1 egg
½ cup milk	1 tsp. cinnamon
½ cup sugar	3 tsp. baking powder
1/4 cup butter	_

Beat egg until light, add milk, then dry ingredients. Sprinkle top with sugar and cinnamon.

RASPBERRY COFFEE CAKE

Paula Boehlje

½ cup butter or margarine	1 tsp. baking soda
1 cup brown sugar	½ tsp. baking powder
1 egg	⅓ tsp. salt
1 tsp. vanilla	1 (8 oz.) carton (1 cup)
2 cups sifted all-purpose flour	raspberry yogurt

Cream butter and brown sugar, add egg and vanilla. Sift together flour, soda, baking powder and salt, add alternately to creamed mixture with yogurt. Mix well. Pour into greased 9 inch tube pan or $8\frac{1}{2}$ inch fluted tube pan. Bake at 350 degrees for 50 minutes. Remove from pan, sprinkle with confectioners sugar. Serve warm or cool. Good topped with whipped cream.

Beat eggs until light, gradually beat in sugar, add evaporated milk, lemon juice, orange juice and rind, mixing well. Sift flour with salt and soda. Add to liquid mixture gradually blending just until dry ingredients are dampened after each addition. Do not over mix. Use two tsp. to lift a small amount of batter from bowl, push batter into deep hot fat, 370 degrees and fry until golden brown, drain and cool.

OMAGENA BREAD

Mrs. Henry Cox Fifth Edition (1959)

Stir meal very slowly into boiling water. When well mixed, add shortening, molasses, salt and soda. Cool until tepid, then add dissolved yeast and flour gradually to make a stiff dough. Knead well and keep in warm place to rise until double in bulk. Divide into 3 equal parts. Form into long slender loaves like French Bread. Let rise until light. Bake 1 hour. Cut in 1 inch slices and serve at once. Well buttered while in the kitchen.

ZUCCHINI BREAD

Margaret Bogaards Mrs. Peter J. Zwank

3 eggs 1 tsp. salt 1 cup oil 1 tsp. soda 2 cups sugar

2 cups sugar
2 cups grated, peeled Zucchini
3 tsp. vanilla

1/4 tsp. baking powder
3 tsp. cinnamon
1/2 cup chopped nuts

3 cups flour

Beat the eggs until light and foamy. Add the oil, sugar, Zucchini, and vanilla and mix lightly, then beat well. Add dry ingredients, and mix until blended. Pour into 2 greased loaf pans. Bake at 350 degrees for 1 hour or until bread tests done. Pumpkin or squash may be used in place of Zucchini.

Mary Farver Griffith

GINGERBREAD RAISIN PANCAKES

2½ cups sifted all-purpose flour 2 tsp. baking powder ½ tsp. salt 1 tsp. baking soda 1 tsp. cinnamon

½ tsp. ginger

2 cups milk 2 eggs, slightly beaten 6 tbsp. butter 1 cup raisins

1/4 cup molasses

Mix and sift flour, baking powder, salt, baking soda and spices. Combine molasses and milk; add to eggs; stir in melted butter. Add molasses mixture to flour mixture, stir only until moistened. Stir in raisins. Bake on a hot griddle, using ¼ cup batter for each pancake. Serve with any desired syrup. Makes 20 pancakes.

APPLE CHEESE WALNUT BREAD

Mrs. Ralph Vander Waal

½ cup butter or margarine
¾ cup sugar
2 eggs
1¾ cups sifted flour
1 tsp. baking powder
½ tsp. soda

½ tsp. salt
¼ tsp. ginger
1 cup grated apples
½ cup grated sharp cheddar cheese
1/3 cup walnuts

Cream butter to consistency of mayonnaise; add sugar while continuing to cream. Add eggs one at a time, beating after each addition. Mix and sift flour, baking powder, soda, salt and ginger; add to butter-egg mixture alternately with apples. Stir in cheese and walnuts. Spoon batter into greased loaf pan $(8 \times 5 \text{ or } 9 \times 5 \text{ inches.})$ Bake at 350 degrees about 1 hour or until loaf is done. Cool on rack.

PUMPKIN BREAD

Coretha Rozendaal

3 1/3 cups flour 2 tsp. soda 1½ tsp. salt 1 tsp. cinnamon 1 tsp. nutmeg ½ tsp. ginger ¼ tsp. cloves 1 cup melted shorte 4 eggs
2/3 cup water
1 tsp. burnt sugar flavoring
½ tsp. black walnut flavoring
2 cups canned pumpkin or squash
2 cups white sugar

1 cup brown sugar

1 cup melted shortening or oil

Sift dry ingredients including sugars into bowl. Make a well and add other ingredients. Mix until smooth. Divide into 3 greased and floured loaf pans. Bake at 350 degrees for 1 hour. Usually better the next day.

OVEN BAKED SWEDISH PANCAKES

Lorraine Koenigs

4 eggs, beaten $1\frac{1}{4}$ cup flour 2 cups milk 2 tsp. sugar 2 tbsp. butter or margarine, melted or softened 1 tsp. salt

Put sufficient butter or margarine in 9 x 13 inch pan to melt and coat pan thoroughly, heating the pan in the oven. Pour batter into pan and bake for 15 to 20 minutes in 400-450 degree oven. Cut in desired size pieces (8-12). Serve hot with sugar and cinnamon or desired sauce or syrup.

CARAWAY PUFFINS

Gladys Power

Cream butter, sugar and cheese together. Add lemon peel, caraway seed and egg. Beat with electric mixer until very smooth. Stir in biscuit mix alternately with milk, do not beat. Spoon batter into greased muffin pans, filling 2/3 full. Bake in 400 degree oven about 20 minutes. Makes 12. Good for women's luncheon.

CINNAMON MUFFINS

Robert Maurer

2 cups flour
4 tsp. baking powder
3 tbsp. shortening, melted
1/2 tsp. salt
1/3 cup sugar
3/4 cup milk
Cinnamon and sugar

Sift the flour, baking powder and salt together in a bowl. Add liquid; stir only until all dry ingredients are moistened. Add eggs, stir in, add melted shortening. Beat lightly for a few seconds. Pour into greased muffin pans. Sprinkle with cinnamon and sugar. Bake 20 minutes at 400 degrees.

APPLE BREAD

Coretha Rozendaal

½ cup oleo2 cups raw chopped apples½ cup sugar½ cup nuts2 eggsTopping:1 tsp. soda in2 tbsp. oleo2 tbsp. sour milk2 tbsp. flour2 cups flour2 tbsp. sugar½ tsp. salt1 tsp. cinnamon

Cream together the oleo and sugar. Beat in the eggs. Dissolve the soda in the sour milk and add to first mixture. Stir in the flour, salt, vanilla, apples and nuts. Combine the topping ingredients, mix well and sprinkle on top of batter. Bake at 325 degrees for 1 hour. Use a loaf pan.

THREE C BREAD

Mrs. Ernest Van Heukelom

Mix the eggs, oil, sugar, baking powder, soda, cinnamon and salt. Mix the milk with the flour. Then add the rest of the ingredients. Bake 45 min. - 50 minutes at 350 degrees.

SPICY SUGAR LOAF

Mrs. Jim Brandl

1 (1 lb.) loaf white bread 1/4 cup butter, softened 2/3 cup sugar	$\frac{1}{2}$ cup sifted confectioner's sugar $1\frac{1}{2}$ to 2 tbsp. light cream 2 tbsp. finely chopped nuts
1 tsp. cinnamon	

Spread bread slices on one side with softened butter; sprinkle with combined sugar and cinnamon. Put back into shape of loaf. If desired (for easier serving pieces) cut bread in half lengthwise and tie with string. Wrap loaf securely in foil and bake in moderate oven (375 degrees) for 20 to 25 minutes. Unwrap, cut and remove string. Make glaze with sugar and cream. Pour over top of loaf and sprinkle with nuts. Serve piping hot. Serves 10 to 12.

APPLESAUCE PUFFS

Kathy Blom

2 cups Bisquick	1 slightly beaten egg
¼ cup sugar	2 tbsp. cooking oil
1 tsp. cinnamon	½ cup sugar
½ cup applesauce	½ tsp. cinnamon
¹ / ₄ cup milk	2 tbsp. margarine (melted)

Combine the first 3 ingredients. Add the applesauce, milk, egg and oil. Beat for 30 seconds. Fill greased 2 inch muffin pans 2 3's full. Bake at 400 degrees for 12 minutes. Cool. Remove from pans and dip tops in margarine, then on cinnamon-sugar mixture.

FRENCH COFFEE CAKE

Mrs. Henry J. Vermeer

½ lb. oleo or shortening	1 large can evaporated milk
2 cups sugar	1 tsp. vanilla
3 cups flour	1 tsp. cinnamon
3 tsp. baking powder	½ cup brown sugar
Salt	½ cup nuts
2 eggs	

Mix together the oleo, sugar, flour, baking powder and salt. Save 1 cup of this mixture for topping. To the rest of the crumb mixture add the eggs, milk and vanilla. Mix well. Pour into large pan, sprinkle crumb mixture on top and also sprinkle the mixture of cinnamon, brown sugar and nuts, on top of the crumb mixture. Bake 35 to 40 minutes in 350 degree oven.

SOUR CREAM COFFEE CAKE

Linda Orr Mrs. Roy Van Essen Elva Roorda

1½ sticks soft oleo
1½ cups sugar
1 tsp. vanilla
2 eggs
2 cups flour
1 tsp. soda
1 tsp. soda
1 tsp. cinnamon
1 tsp. baking powder
3¼ tsp. salt

Cream oleo, sugar and eggs well. Sift flour, soda and baking powder; add to creamed mixture. Add sour cream and vanilla. Spoon half the batter into angel food cake pan. Combine sugar and cinnamon. Sprinkle about half the cinnamon mixture on batter. Place remaining batter in pan; add remaining topping and nuts. Bake at 350 degrees for 55 minutes. Yield, 10 servings.

POPOVERS

Mrs. W. G. Wing Fourth Edition (1948)

3 eggs 1 cup flour $\frac{1}{2} \text{ tsp. salt}$ 1 cup milk 1 tsp. sugar 2 tsp. salad oil

Before starting popovers, grease iron popover pans or custard cups or muffin tins and place in oven at 450 degrees. Beat eggs until frothy. Add salt, sugar, flour and half of milk. Beat until smooth. Add remaining milk and shortening and beat just until blended. Fill sizzling hot cups half full of batter. Bake 450 degrees for 15 minutes. Reduce oven to 400 degrees for remaining 15 minutes. Do not open oven until done. Makes 12 small popovers. Recipe may be divided in thirds.

JUBILEE COFFEE CAKE

Phyllis Kooyman

½ cup sugar	2 pkgs. refrigerated biscuits
½ cup chopped nuts	1/3 cup margarine (melted)
½ tsp. cinnamon	1 (12 oz.) jar apricot preserves

Combine sugar, nuts and cinnamon, sprinkle $\frac{1}{4}$ cup mixture in greased 9 inch mold ring. Cut each biscuit in half, roll in balls. Dip each in margarine. Layer biscuit balls, cinnamon mixture and $\frac{1}{2}$ cup preserves in ring mold. Bake 350 degrees for 35 minutes. Invert on serving plate. Top with remaining preserves. Serve hot, good buttered. 6-8 servings.

LEMON BREAD

Joan Farver

1 box lemon cake mix
1 lemon pudding mix
1 cup water
1 cup poppy seeds
4 eggs

Combine all ingredients and beat 4 minutes. Fill large bread pan (buttered). Bake at 375 degrees for 50-60 minutes.

REFRIGERATOR MUFFINS

Joline De Jong **Dorothy Bosch** Verla Wehde

Freda Ten Hagen Maureen Timmer

2 cups boiling water 2 cups shredded wheat or 2 cups 100 percent Bran 3/4 cup shortening

3 cups sugar

4 eggs

1 gt. buttermilk 1 tsp. salt 5 tsp. soda

5 cups flour

4 cups all-bran cereal ½ lb. raisins (optional)

Pour boiling water over shredded wheat or 100 percent Bran and set aside. Cream shortening with sugar, add eggs and beat; then add buttermilk and mix until smooth. Mix salt, soda and flour; add to buttermilk mixture. Add shredded wheat, or 100 percent Bran then stir in all-bran and finally add raisins. Store in tightly closed container. Allow to rest in refrigerator overnight before using the first time. Will keep for a month. To Bake: Fill muffin tins 2\B full and bake at 400 degrees 20 to 25 minutes.

Variations: All Bran Muffins: Increase shortening to 1 cup. Add ½ cup grapenuts and decrease All Bran to 31/2 cups. Soak the three cereals in water. Batter may be used immediately. Bake at 400 degrees, 15-18 minutes.

Raisin-Bran Muffins: Use 1 (15 oz.) box Raisin Bran instead of dry cereals. Increase shortening to 1 cup, melted. Mix all ingredients together. Bake 375 degrees 15 minutes.

SUGAR NUT COFFEE CAKE--Quickie

Jennie De Bruin

½ cup margarine, scant 1/4 cup brown sugar 1/4 cup chopped nuts ½ cup maraschino cherries, 2 cans ready to bake biscuits Additional 1/4 cup melted butter or margarine ½ cup sugar

1 tbsp. cinnamon 3 Tbsp. chopped nuts

Melt the first 1/4 cup margarine in 9 inch ring mold. Stir in the next three ingredients. Roll the biscuits into 20 balls. Dip into the melted butter then into the sugar, cinnamon and nut mixture. Bake in 400 degree oven about 25 minutes. Invert pan and let stand a few minutes. Serve warm.

CINNAMON PUFFS

Betty Bergman

2 pkgs. dry yeast ½ cup warm water 3/4 cup lukewarm milk 1/4 cup sugar 1 tsp. salt ½ cup shortening

2 eggs 31/4 cups flour 1 tsp. vanilla ½ cup melted butter 1 cup sugar

4 tsp. cinnamon

Combine the yeast and warm water and let stand 5 minutes. Combine the lukewarm milk, 1/4 cup sugar, salt, shortening, and eggs in large mixing bowl with the yeast mixture. Add half the flour and beat 2 minutes at medium speed. Add remaining flour and vanilla. Beat 2 more minutes with spoon. Drop 1 tbsp. batter into well greased muffin pans or cups. Let rise until double and reach the top of pans. Bake at 375 degrees for 18-20 minutes. Remove and dip tops and sides in ½ cup melted butter, then the sugar and cinnamon mixture.

2 lbs. white flour 2 tsp. butter 1 tsp. salt 1 pkg. yeast, prepared according to directions on package 2 cups lukewarm milk

Mix together, then knead until dough no longer sticks. Beat it 100 times on the table, then leave it in a warm place (not too warm) for about 3 hours. Then divide the dough into two parts and make a braid. Let it cool for 30 minutes on a baking sheet, brush with egg yolk, and bake for about 45 minutes at 375 degrees.

RYE BREAD

2 pkgs. yeast
2 cups lukewarm water
2 tsp. sugar
3 tsp. sugar
4 cup shortening
2 cups milk, scalded and cooled
4 cup molasses

1/2 cup brown sugar, firmly packed
2 tsp. salt
1/4 cup shortening
2 1/3 cups rye flour
5-6 cups white flour

Combine yeast, water and teaspoon of sugar. Let stand until bubbly. Add remaining ingredients in the order given until a sticky ball is formed which can be kneaded. Knead several minutes on well-floured breadboard. Dough remains sticky! Grease two bowls. Divide dough, place half in each bowl, turning to grease all sides. Cover and let rise until double. Punch down. Make out into four loaves. Place in greased bread pans. Let rise almost until double. Bake at 375 degrees for 40 minutes or until a hollow sound is made when the loaf is thumped. Turn out on wire rack to cool. Grease top of loaf for a soft crust if desired.

CINNAMON BREAD

Minnie Roorda

2 pkg. yeast $\frac{1}{2} \text{ cup sugar}$ $\frac{1}{2} \text{ sup sugar}$ $\frac{1}{2} \text{ sup sugar}$

1 tsp. sugar 2 cups raw, quick oatmeal

2 cups water 2 eggs

2/3 cup salad oil or 7-8 cups flour melted shortening

Filling: $1\frac{1}{2}$ cups sugar 4 tbsp. melted butter 6 tsp. cinnamon

Soak two pkg. dry yeast or equivalent fresh yeast in $\frac{1}{2}$ cup warm water and one tsp. sugar. In another bowl (use mixer) two cups water, $\frac{2}{3}$ cup salad oil or melted shortening, $\frac{1}{2}$ cup white sugar, salt and beat in the eggs and 2 cups of the flour. Beat in the yeast mixture and 2 cups of raw quick oatmeal. Now stir in gradually five to six cups of flour and knead till smooth and elastic. Let rise till double in bulk and punch down. Divide into four portions and let set while you prepare the filling. Mix the ingredients for the filling. Roll out each portion of dough with rolling pin. Divide filling and roll up Jelly roll fashion and pinch seams. Set aside or place in oven where a pan of hot water has been placed on bottom of oven. These loaves aren't as large as regular home made bread loaves. Bake in a 350 degree oven about 45 minutes.

WONDERFUL BUNS

Mrs. Henry A. Dykstra Mrs. Minnie Roorda Shirley Borgman

1 small pkg. compressed yeast	2/3 cup Crisco oil
(1/8 of a lb.) or 2 pkg. dry yeast	1-2 tsp. salt
1 tsp. sugar	2 3 cup sugar
½ cup warm water	2 cups warm water
3 eggs	8-10 cups flour

In a small bowl place the yeast, 1 tsp. sugar in $\frac{1}{4}$ cup warm water, set aside. In a large bowl (I use mixer) beat the eggs, add the salad oil, salt, 2 3 cup sugar and stir in 2 cups of warm water. Add 2 cups of the flour, beat well, add the yeast mixture and beat some more. The more you beat it the finer the texture of the finished product, now add 6 to 8 more cups of flour and knead well. Let rise, then work down. Let rise again. Make into buns. Be sure to flatten them down with heel of your hand. Let rise again. Bake in 375 degree oven about 18 minutes. 35 buns.

REFRIGERATOR DINNER ROLLS

Elsa Thompson Marietta, Ohio

1 cup warm water	1 egg
1 pkg. dry yeast	½ tsp. salt
½ cup sugar	½ tsp. onion salt
½ cup soft butter	3 to $3\frac{1}{2}$ cups flour

Measure water into warm mixing bowl. Sprinkle in yeast. Add sugar, butter, egg, salts and half the flour. Beat until smooth. Mix in remaining flour until dough is easy to handle. Place in greased bowl, turning to grease top. Cover with foil and refrigerate at least 2 hours. When dough rises, punch down. Dough may be kept 3 to 4 days. When ready to use, shape bits of dough into 2 inch balls, using flour pan. Place in 2 round cake pans or 13 inch rectangular cake pan, which has been greased and salted with onion salt. Lightly grease top of rolls and salt. Let rise until double in bulk. Bake at 400 degrees for 15 minutes or until done.

REFRIGERATOR ROLLS

Mrs. M. M. De Reus

1 cake yeast	1/3 cup butter or oleo
1 tsp. sugar	1½ tsp. salt
½ cup water	2 eggs
1 cup scalded milk	$4\frac{1}{2}$ cups flour
1/3 cup sugar	

Soak yeast, 1 tsp. sugar, and $\frac{1}{4}$ cup water (110 degrees). Let it rise. Pour scalded milk over 1 3 cup sugar, oleo and salt. Cool till luke warm. Add yeast and eggs, well beaten. Beat with rotary beater and add flour gradually using beater as long as possible. Turn on board and knead. Can be used for buns, clover leaf rolls, cinnamon rolls etc. Can be kept in refrigerator several days. Take dough from refrigerator and warm before making buns or rolls. Form rolls, let rise and bake 12 to 15 minutes at 325 degrees.

2/3 cup butter 2 eggs

2/3 cup sugar Approximately 4-5 cups flour 1 tsp. salt

Add butter, sugar, salt and mashed potatoes to scalded milk. When this is lukewarm, add the beaten eggs. Stir in softened yeast and flour to make a soft dough. Let rise until double in bulk. Mix down and place in refrigerator. As dough rises, mix down again. Let stay in refrigerator overnight. In the morning divide dough into small portions (about 55) and roll into small balls. Place on greased cookie sheets. Brush with melted shortening. Let rise until light. Make indentations with fingers and fill with prepared fruit fillings (Pie filling). Let rise 10 minutes. Bake at 400 degrees until lightly browned (about 8-10 minutes). Brush again with melted shortening or they may be frosted.

SCOTCH OATMEAL BREAD

Margaret Vander Kraan Thorpe

1 quart of boiling water 2 cups oatmeal 3 tbsp. of butter or oleo 1 yeast cake 1 tbsp. of salt About 9 cups of flour

½ cup molasses

Add butter, salt and molasses to hot water in a large bowl. Add oatmeal and allow to soak for one hour. Dissolve the yeast in a little water, reserved from above amount. Add yeast and flour to oatmeal mix in the bowl and knead very well, reserve enough flour for kneading. Put dough in a greased bowl and let rise until double. Knead once more and separate into 6 balls. Grease 3 loaf pans and place 2 pieces of dough in each pan, having first brushed the sides of the loaves with oil or butter. Let rise until doubled and place in a 400 degree oven. After 10 minutes reduce the heat to 350 degrees and continue baking for 45 minutes. This makes 6 small loaves that freeze well.

OVERNIGHT COFFEE CAKE

Mrs. C. L. Vander Ploeg

½ cup sugar	3 tbsp. water
½ cup butter	3 cups flour
2 eggs, beaten	1 tsp. salt
½ cup warm milk	½ tsp. vanilla

1 cake or pkg. yeast dissolved in

Topping:

2/3 cups sugar 4 tbsp. butter 1 tsp. cinnamon $\frac{1}{2}$ cup nuts

Cream together the sugar and butter. Add the eggs, milk, yeast, that has been dissolved in 3 tbsp. water, flour, salt, and vanilla. Beat all together. Let rise until doubled in bulk. Punch down and put in 1 large 9 x 13 inch pan or 2 round 8 inch pans. Spread with topping. Let rise all night in cold oven. In morning, start in cold oven and bake $\frac{1}{2}$ hour at 350 degrees.

Mrs. Logan Andeweg

BRAN BREAD

1½ cups 40 percent Bran Flakes 1 tbsp. shortening 1½ cups boiling water 1 pkg. yeast 1½ tsp. salt 2½ cup warm water

 $1\frac{1}{2}$ tsp. salt $\frac{1}{2}$ cup warm wa $\frac{1}{3}$ cup brown sugar $\frac{1}{2}$ cup sflour

Mix flakes, boiling water, salt, brown sugar and shortening. Let cool. Add yeast, dissolved in $\frac{1}{2}$ cup warm water and 4 cups flour. Knead until smooth. Let rise until double in size. Bake at 350 degrees for 50 minutes. Makes 2 loaves.

HENRICI RING

Robert Maurer

 $\begin{array}{lll} \text{4 cups flour} & \text{1 cube yeast} \\ \text{$\frac{1}{2}$ pound butter} & \text{$\frac{1}{2}$ cup sugar} \\ \text{3 egg yolks, beaten} & \text{Dash of salt} \end{array}$

1 cup warm milk ½ tsp. vanilla (Optional

Filling:

3 egg whites, beaten 1 cup nutmeats, chopped 1 cup sugar Diced citron (Optional)

Cut butter into flour as for piecrust. Dissolve yeast in warm milk. Mix egg yolks, sugar, salt and flavoring. Add to yeast. Add flour mixture and mix well. Cover and let rise overnight. Roll out dough, spread with melted butter and the filling made by mixing egg whites, sugar, nuts and citron. Roll as for jelly roll. Form into a crescent or ring. Use a pan with high sides such as a ring mold. Let rise until double in bulk. Bake in a 350 degree oven for about 35 minutes or until brown. Ice with powdered sugar icing while warm. May be decorated with green and red candied cherries or as desired.

DILLY BREAD

Mrs. Logan Andeweg

1 tbsp. butter

Heat cottage cheese until lukewarm. Add other ingredients. Let rise until double. Put in greased casserole. Bake 50 minutes at 350 degrees. Grease with butter and sprinkle with salt.

HERB BREAD

Ed Van Arkel

1 (5 oz.) jar American cheese
½ cup softened butter
1 tsp. marjoram
½ tsp. garlic salt

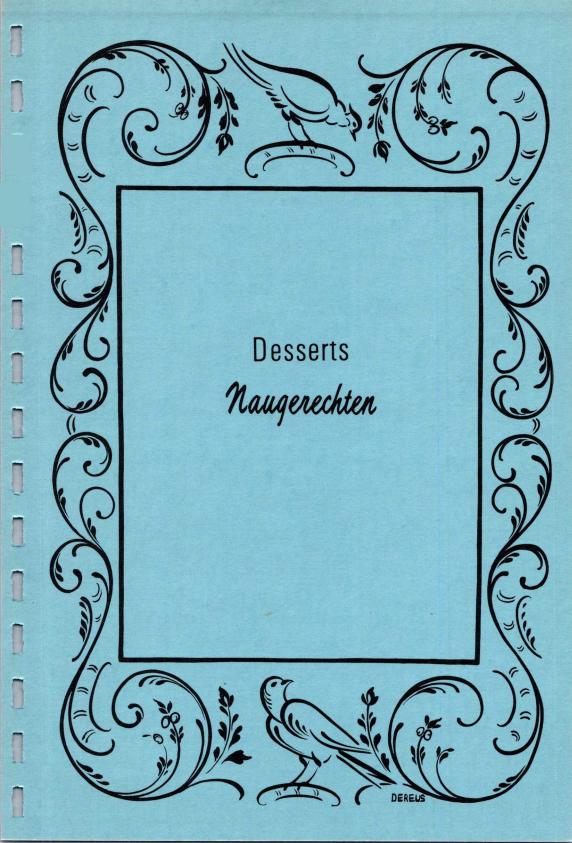
2 tsp. sesame seed

Cut a loaf of French bread lengthwise and spread with above mixture. Place in foil. Heat thoroughly in oven and serve hot.

HEALTH BREAD

6¼ to 6½ cups all-purpose flour 1 cup whole wheat flour 2 pkgs. active dry yeast 1 cup quick-cooking rolled oats 1 cup whole bran cereal 1 cup raisins 2½ cups boiling water 1½ cups (12 oz.) cream-style cottage cheese 2 tbsps. shortening 2 tsps. salt ½ cup molasses

In large mixer bowl, thoroughly stir together 2 cups of the all-purpose flour, the whole wheat flour, and the yeast. In another bowl, combine the quick-cooking rolled oats, bran cereal, raisins, boiling water, cream-style cottage cheese, shortening, and salt; stir mixture constantly till shortening melts (115-120 degrees). Add molasses mixture to dry ingredients in mixer bowl. Beat ½ minute at low speed with electric mixer, scraping sides of bowl constantly. Beat 3 minutes at high speed. By hand, stir in enough of the remaining flour to make a moderately stiff dough. Turn out onto lightly floured surface; knead till smooth and elastic, 5 to 7 minutes. Place in greased bowl, turning once to grease entire surface. Cover and let rise in warm place till double, about 1 hour. Punch down; divide dough into thirds. Cover and let rest 10 minutes. Shape each portion into a loaf; place in three greased $8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{1}{2}$ inch loaf pans. Cover and let rise till double, 35 to 45 minutes. Bake in a 375 degree oven for 35 to 40 minutes or till golden brown. Remove loaves of bread from pans; cool on rack. Makes 3 loaves.



APPLE CAKE

Mrs. Arthur Klein Fifth Edition (1959)

1/4 cup butter1/4 tsp. cinnamon1 cup sugar1/4 tsp. nutmeg1 egg2 cups finely chopped apples1 cup flour1/2 cup nuts

1 cup flour ½ cup nu 1 tsp. soda

Cream butter, add sugar, then egg. Sift dry ingredients and add. Last add apples and nuts. Bake in 9-inch greased pan 30 minutes at 350 degrees and 20 minutes at 325 degrees. Serve with whipped cream, on top of which put the following sauce.

Vanilla Sauce

½ cup white sugar1 cup boiling water¼ cup brown sugar2 Tbsp. butter2 Tbsp. corn starch1 tsp. vanilla¼ tsp. salt

Mix together. Cook until thick. Remove from fire and add the butter and vanilla.

APPLE SAUCE CAKE

Mrs. Martin Heerema Fourth Edition (1948)

½ cup shortening	2 eggs, unbeaten
3/4 tsp. salt	1½ tsp. soda
½ tsp. cinnamon	2 cups sifted flour
½ tsp. cloves	³ / ₄ cup nutmeats
½ tsp. nutmeg	3/4 cup chopped dates
½ tsp. allspice	3/4 cup chopped raisins
2 Tbsp. cocoa	1½ cups unsweetened apple sauce
1½ cup sugar	•

Blend shortening, spices and cocoa. Add sugar gradually, then eggs. Beat well. Add soda to flour and sift 3 times. Flour the fruits with 2 Tbsp. flour. Add dry ingredients alternately with apple sauce. Bake 350 degrees 55 or 60 minutes.

APPLESAUCE CAKE

Emily Thies

1½ cups sugar	2.3 tsp. cloves
1 cup Crisco	2 tsp. cinnamon
2 cups applesauce	½ tsp. nutmeg
½ tsp. salt	2 tsp. soda dissolved in
3 cups sifted cake flour	2 Tbsp. boiling water

Cream sugar and shortening. Add applesauce then soda mixture. Add dry ingredients. Beat. Bake 25 minutes at 350 degrees and 20 minutes at 300 degrees. Frost with chocolate icing.

DESSERTS PAGE 57

1 cup finely snipped dried apricots 1 tsp. soda

1 cup water 1½ tsp. baking powder

Place apricots and water in small saucepan. Bring to boil, cover, and reduce heat. Simmer for 15 minutes. Remove from heat, mash to pulp with spoon and cool. Cream butter, then add sugar and beat until fluffy. Add egg. Sift dry ingredients. Stir lemon juice into milk. Add dry ingredients alternately with creamed mixture. Add apricot pulp to batter. Spread batter in greased 9 by 9 pan. Bake at 350 degrees for 50 minutes.

Frosting for Apricot Cake

1/3 cup almonds 1/2 cup brown sugar 3 Tbsp. butter 2 Tbsp. evaporated milk

Brown almonds lightly under broiler. Melt butter, add sugar and milk. Spread on warm cake. Sprinkle with almonds and broil until bubbly and browned.

BANANA NUT CAKE

Joan Klyn (Mrs. Paul)

½ cup shortening	1 tsp. soda
1 cup mashed bananas	½ tsp. salt
1 cup sugar	1 tsp. vanilla
1 egg	pecans (1/4 to 1 cup)
1 cup and 2 Tbsp. flour	

Beat sugar, banana, eggs, shortening until liquid. Add the flour, soda, salt, and vanilla. Add pecans. Bake 35-40 minutes in 350 degree oven. Bake in greased and floured pan, 9 x 13. Good hot with butter or ice cream.

ONE BOWL JELLY ROLL

Mrs. Jim Brandl

1 cup sifted flour	1 cup sugar
1 tsp. baking powder	1 tsp. vanilla
½ tsp. salt	1/3 cup hot water
3 eggs	2 Tbsp. sugar

Sift together flour, baking powder, salt on waxed paper. Break eggs in bowl. Add sugar a tablespoon at a time, beating constantly. Add vanilla. Add dry ingredients to egg mixture beating only until blended. Add hot water all at once, beat to smooth batter. Put in greased teflon jelly roll pan. Bake at 375 degrees for 12-14 minutes. Loosen edges, flip out on powdered sugar waxed paper. Roll up, wait until cool enough to handle. Unroll, remove wax paper. Spread with jelly. Roll up.

PAGE 58 DESSERTS

CHOCOLATE CAKE (SOUR CREAM)

Mrs. Kenneth A. Dykstra Evelyn De Cook Marilyn De Kruyff

 $3 ext{ sq. unsweetened choc.}$ $1 ext{ tsp. salt}$ $2 ext{ eggs}$ $1 ext{ cup of water}$ $1 ext{ cup (8 oz.) dairy sour cream}$ $2 ext{ cups sifted cake flour}$ $2 ext{ cups sugar}$ $1 ext{ \frac{1}{2} tsp. vanilla}$

Combine chocolate, margarine, and water in top of double boiler. Heat over simmering water until chocolate and butter melt, remove from heat. Cool. Sift flour, soda, and salt into large bowl.

Beat eggs with sour cream until blended, beat in sugar and vanilla, stir in cooled chocolate mixture. Beat into flour mixture, half at a time, just until smooth (batter will be thin). Pour into 2 greased and floured 8 in. round layer cake pans. Bake 350 degrees, 40 minutes. (May use 9 x 13 pan - bake 35-45 minutes.)

CHOCOLATE ROLL

Mrs. G. H. Waechter Second Edition (undated)

5 large eggs, separated	1 Tbsp. flour
1/4 tsp. salt	1 tsp. vanilla
1/4 tsp. cream of tartar	1½ cups cream, whipped, sweetened
½ cup sugar	and flavored with vanilla.
½ cup sifted cocoa	

Beat egg whites with cream of tartar and salt. Beat in 2 Tbsp. sugar. Beat yolks and vanilla; beat in sugar gradually, then sifted cocoa and flour. Fold in the beaten whites of eggs. Prepare 10 x 14 pan fit with wax paper, greased and floured. Put in chocolate mixture and bake at 325 degrees until it shrinks. To remove from pan, put cloth over the top, quickly turn pan over, pull off the wax paper carefully (tearing small pieces of paper at a time.) Turn right side up on the cloth, turning once in a while until cool. Turn cake upside down and spread with sweetened and flavored whipped cream. Roll up and cover with waxed paper. Refrigerate until used.

NEVER FAIL DEVILS FOOD CAKE

Mrs. C. L. Vander Ploeg

½ cup oleo (Crisco)	1 tsp. vanilla
1½ cups sugar	1 Tbsp. vinegar
2 eggs	1½ tsp. soda (dissolved in)
2 sq. bitter chocolate (melted)	1 cup cold coffee
2 cups flour	•

Sift together flour and sugar, drop in oleo and add about 2-3 of the coffee with soda in it. Measure vanilla into it, add melted chocolate, beat for 2 minutes. Add remaining liquid and eggs. Beat 2 more minutes. Beat in vinegar just before pouring into pans (makes 9 x 13 or 2 8 x 8 pans). Bake in 350 degree oven, 30 to 35 minutes.

DESSERTS PAGE 59

CHOCOLATE SHEET CAKE (TEXAS SHEET CAKE) Marilyn De Kruyff Edgar Van Arkel Fay Mentink, Port Washington, Wisc.

4 Tbsp. cocoa (Droste's preferred) 1 tsp. vanilla 1 cup cold water $\frac{1}{2}$ tsp. cinnamon 2 sticks oleo 2 cups sugar $\frac{1}{2}$ cup buttermilk or sour milk 2 cups flour 1 tsp. soda $\frac{1}{4}$ tsp. salt

2 beaten eggs

Mix cocoa, water, and oleo in saucepan. Bring to boil and pour over the sugar, flour, and salt. Mix well and add the buttermilk, soda, eggs, vanilla, and cinnamon.

Bake in sheet cake pan at 350 degrees for 25 minutes. (May be baked at 400 degrees for 10 minutes and then at 375 degrees for 5 more minutes. Do not overbake).

Frosting for chocolate sheet cake

4 Tbsp. cocoa 1 lb. powdered sugar

6 Tbsp. milk 1 tsp. vanilla

1 stick oleo 1 cup chopped nuts (optional)

Mix cocoa, milk and oleo. Bring to a boil and watch closely. Remove from heat and add the sugar, vanilla, and nuts. Beat well and spread over hot cake.

NEVER FAIL - BUSY DAY CAKE

Mrs. Bob Kuyper Fourth Edition (1948) Edith Roorda

2 cups cake flour 2/3 cup milk 1 cup sugar 1/3 cup butter 1/4 tsp. salt 1 egg

2½ tsp. baking powder 1 tsp. vanilla

Sift together flour, sugar, salt, baking powder. Add milk, butter, egg, vanilla. Stir until mixed, then beat thoroughly. Bake in 11 x 7 (or 9 x 9) pan for 25-30 minutes at 350 degrees. When slightly cooled cover with the following icing.

Broiled Icing

3 Tbsp. melted butter ½ cup brown sugar ½ cup coconut 2 Tbsp. cream

Mix and spread on warm cake. Place under broiler until bubbly and lightly browned.

PAGE 60 DESSERTS

GOLDEN YOLK CAKE

Mrs. B. J. Brom Fourth Edition (1948)

11 egg yolks 2 tsp. baking powder

2 cups sugar ½ tsp. salt

1 cup boiling milk ½ cup melted butter

2 cups cake flour 1 tsp. vanilla

Beat yolks light. Add sugar gradually and beat very light. Add hot milk gradually and mix until blended. Sift flour once, measure. Sift flour, baking powder and salt together 3 times. Add gradually to liquid and mix smooth. Fold in melted butter and vanilla. Pour into two 9-inch square pans or three 9-inch round pans which have been greased and lined with waxed paper. Bake in moderate oven, 350 degrees, for 25 or 30 minutes. This is an excellent cake to use egg yolks left from Angel Food.

IMPERIAL CHOCOLATE LAYER CAKE

Edith Roorda Mrs. J. A. Kuyper

 $2\frac{1}{2}$ cups sifted cake flour 1 1/3 cups sugar $2\frac{1}{2}$ tsp. baking powder 3/4 cup milk 1 tsp. vanilla

½ cup butter or other shortening 3 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, creaming until light and fluffy. Add flour alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla, fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (350 degrees) 25 to 30 minutes. Spread Hungarian Chocolate Frosting on top and sides of cake.

Hungarian Chocolate Frosting

3 squares unsweetened chocolate $\frac{3}{2}$ egg yolks $\frac{1}{2}$ cups powdered sugar $\frac{3}{2}$ Tbsp. butter

21/2 Tbsp. hot water

Melt chocolate in double boiler. Remove from boiling water, add sugar and water, and blend. Add egg yolks, one at a time, beating well after each addition. Add butter, a tablespoon at a time, beating thoroughly after each addition. Spread over cake.

CHOCOLATE UPSIDE DOWN CAKE

Mrs. Andrew L. Schippers

1 pkg. chocolate cake mix prepared as directed on box.

Blend together:

 $\begin{array}{lll} \frac{1}{2} \ cup \ oleo \ (melted) & 1 \ cup \ chopped \ nuts \\ \frac{1}{4} \ cup \ water & 1 \ 1/3 \ cups \ coconut \end{array}$

1 cup brown sugar

Pour into 9×13 pan (greased). Let cool a few minutes. Then pour the cake batter over it. Bake at 350 degrees for 40 minutes. Turn upside down on a large platter.

DESSERTS PAGE 61

CHERRY CHOCOLATE CAKE

Ann Mentink

1 chocolate cake mix

2 eggs 1/4 tsp. baking soda 1/3 cup boiling water

1 No. 303 can cherry pie filling

Combine all ingredients and mix in mixer for 2 minutes. Grease and flour two 9 inch pans or one 13 x 9 pan. Turn batter into pans and bake in 350 degree oven for 35-40 minutes. Remove from pan and let cool on cake rack.

CHOCOLATE ANGEL FOOD CAKE

Mrs. F. M. Frush Fourth Edition (1948)

1½ cups sugar 1/3 cup cocoa 12 egg whites 2/3 cup flour 1 tsp. cream of tartar 1 tsp. vanilla

Beat egg whites stiff, adding cream of tartar when half beaten. Add sugar gradually. Sift flour and cocoa together and fold in. Bake 325 degrees for 1 hour

CHOCOLATE CAKE WITH COFFEE

Amelia Thorson Fort Dodge, Iowa Jan Gross

2 cups sugar ½ tsp. salt ½ cup shortening (oleo) ½ cup cocoa 2 eggs ½ cup coffee 2 cups flour 1 tsp. vanilla 1 tsp. soda 1 cup hot boiling water

Cream sugar and shortening together. Beat in the 2 eggs. Sift all dry ingredients together and add to previous mixture. Add the ½ cup coffee and beat all well. Then add the cup of boiling hot water last. The batter will be

thin. Bake at 350 degrees for 40 minutes. When cool, frost with Marvel Fudge Frosting.

Marvel Fudge Frosting

2 oz. baking chocolate, cut fine 2 Tbsp. butter 1½ cups sugar 1 Tbsp. corn syrup 7 Tbsp. milk ½ tsp. salt

2 Tbsp. Crisco 1 tsp. vanilla

Mix all ingredients in sauce pan. Bring to rolling boil, stirring constantly for 1 minute. Cool, then add the vanilla, beat until thick enough to spread, add ½ cup nutmeats if desired.

Variation - Chocolate Cake: Omit coffee and add ½ cup milk. Bake in 9 x 13 pan, 350 degrees for 30-35 minutes. Frost as desired.

EASY GERMAN CHOCOLATE CAKE

- 1 pkg, white cake mix
- 1 pkg. instant chocolate pudding
- 2 eggs
- 2 cups milk

Mix well and pour into greased 13 x 9 pan. Bake 40 minutes at 350 degrees.

Frosting

1 cup sugar	½ tsp. vanilla
3 Tbsp. flour	1 cup coconut
1 cup milk	½ cup nuts
o mi 1	

3 Tbsp. butter

Mix sugar, flour, milk and butter - cook until thick. Add vanilla, coconut, and nuts. Cool. Beat and spread over cake. Will cover one 9×13 or 2 layer cake.

WACKY CAKE

Marie Veenstra

1 cup sugar	6 Tbsp. salad oil
1½ cups flour	1 Tbsp. vinegar
4 Tbsp. cocoa	1 tsp. vanilla
1 tsp. soda	1 cup cold water
½ tsp. salt	

Sift into a 9×9 cake pan the sugar, flour, cocoa, soda, and salt. Make 3 holes in the mixture. Add the salad oil, vinegar, vanilla in holes. Add water and mix all with a fork or perforated spoon until well mixed. Bake at 350 degrees for approximately 30 minutes.

HONEY CAKE

Sandy Kuiper

13/4 cups honey	1/4 tsp. ground ginger
1 cup strong coffee	1/4 tsp. ground nutmeg
2 Tbsp. brandy	½ cup chopped almonds
3½ cups all purpose flour (1	unsifted) ½ cup chopped raisins
3 tsp. baking powder	1 Tbsp. grated lemon rind
1 tsp. baking soda	4 eggs
11/4 tsp. ground cinnamon	1 cup firmly packed light brown
½ tsp. ground cloves	sugar
1 Tbsp. vegetable oil	

Grease a 10" tube pan. Heat honey and coffee to boiling in a medium sauce pan. Cool completely. Stir in brandy. Sift flour, baking powder, baking soda, cinnamon, cloves, ginger and nutmeg onto wax paper; add almonds, raisins and lemon rind. Beat eggs slightly in large bowl and add honey mixture, sugar and oil. Beat until smooth, pour batter into prepared pan. Bake in slow oven (300 degrees) 1 hour and 15 minutes or until center springs back when lightly pressed with fingertip. Cool in pan on wire rack for 10 minutes. Loosen edges and tube and turn out onto wire rack to cool completely.

DESSERTS PAGE 63

Mina Baker Minnie Roorda Evelyn Van Dusseldorp Mrs. Paul Van Wyk

Basic recipe

1 box cake mix (18-19 oz. size) $^{3/\!\!4}$ cup water 1 pkg. instant pudding (3 $^{3/\!\!4}$ oz. size) 4 eggs $^{3/\!\!4}$ cup oil

Mix cake mix, pudding mix, oil, and water. Beat thoroughly. Add eggs one at a time, beating thoroughly after each addition. Pour into greased and floured 12 cup Bundt pan. Bake at 350 degrees for 40-45 minutes. Cool in pan for 15 minutes. Remove and frost with glaze.

Glaze - basic recipe

1 cup powdered sugar Enough hot water to make glaze. 2 Tbsp. butter flavoring Pour over top of cake.

Variations of Bundt cake

- 1. Use yellow cake mix and vanilla pudding. Mix $\frac{1}{4}$ cup chopped pecans, $\frac{1}{4}$ cup sugar, and 1 tsp. cinnamon. Layer through batter before baking.
- 2. Use yellow cake mix and coconut cream pudding. Add 4 Tbsp. poppy seed to batter before baking. Frost with lemon flavor glaze.
- 3. Use lemon cake with lemon pudding.
- 4. Use spice cake with butterscotch pudding.
- 5. Use spice cake with chocolate pudding. Frost with chocolate glaze.
- 6. Use white cake mix, pistachio pudding, 34 cup orange juice in place of water. Swirl 1/2 cup chocolate syrup through batter before baking.

HASTY LAZY DAISY CAKE

Edgar Van Arkel

1 pkg. white cake mix	2 Tbsp. Sherry wine
3 Tbsp. melted butter	½ cup shredded coconut
6 Tbsp. brown sugar	1/4 cup chopped nuts
2 Tbsp. cream	

Prepare cake mix as directed, baking it in 9 x 9 x 2 pan. While cake is baking, mix together other ingredients, creaming butter and sugar, then adding cream and wine. Blend in coconut and nuts. When cake is done, remove from oven and spread with above mixture. Broil until topping is bubbly and lightly browned. Serve warm.

PAGE 64 DESSERTS

CARROT CAKE

Emily Thies Carolyn Vander Linden Florence Tysseling Mrs. Edwin Mulder, Hackensack, N. J.

2 cups sifted flour 1½ cups salad oil

1 tsp. baking powder 4 eggs

1½ tsp. soda 2 cups finely grated carrots

½ tsp. salt 2 tsp. cinnamon 1 can (8½ oz.) crushed pineapple, drained (optional)

½ cup chopped nuts (optional)

1 can (3½ oz.) flaked coconut (optional) 2 cups sugar

Sift flour, baking powder, soda, salt and cinnamon. Combine sugar and oil. Add eggs one at a time beating after each addition. Add dry ingredients gradually. Add carrots, (pineapple, nuts, and coconut), and blend thoroughly. Pour into three 8 or 9 inch round layer cake pans that have been greased and floured. (May use large sheet pan or an 8 x 12 and a 9 x 9). Bake at 350 degrees for 30 - 40 minutes. Fill and frost with cream cheese frosting.

Cream Cheese Frosting

½ lb. butter 1 lb. powdered sugar (sifted)

1 pkg. (8 oz.) cream cheese 1 cup nuts (optional)

1 tsp. vanilla

Combine butter, cream cheese, and vanilla and cream well. Add sugar gradually and blend well. Add nuts. If mixture is too thick to spread easily, add a small amount of milk.

COCA COLA CAKE

Mrs. Paul Klyn Mrs. Andrew L. Schippers

2 cups unsifted flour ½ cup buttermilk

2 cups sugar 2 eggs 2 sticks margarine ½ tsp. vanilla

2-3 Tbsp. cocoa 1½ cups miniature marshmallows

1 cup Coke 1/4 tsp. salt

Sift flour, salt, sugar in bowl. Heat margarine, cocoa and Coke to boiling point and pour over flour mixture, add buttermilk, soda, eggs and vanilla. Fold in marshmallows. Bake in 9 x 13 pan at 375 degrees for 35 to 40 minutes, or 29-inch layers at 350 degrees for 25 to 30 minutes.

Topping for Coca Cola Cake

½ cup margarine 6 Tbsp. Coke

2 Tbsp. cocoa 1 box powdered sugar

Heat to a boil and pour over sugar. Add nuts if you like and 1 tsp. vanilla. Spread over hot cake.

DESSERTS PAGE 65

COOKY CAKE

Boil together the oleo, syrup, and water. Cool. Mix the sugar, flour, soda, sour milk, and eggs. Add the boiled ingredients and mix well. Pour into 11 x 14 pan and bake at 350 degrees for 20 to 25 minutes.

Frosting

 $3\frac{1}{2}$ Tbsp. chocolate syrup $\frac{1}{2}$ stick oleo $\frac{1}{2}$ cup milk $\frac{1}{2}$ cup nuts 2 cups powdered sugar

Beat together and spread over cake.

NOUGAT WHITE CAKE

THIRD EDITION (1934)

2 cups sugar

½ cup butter

1 cup water

½ tsp. each of vanilla,
lemon and orange flavoring

2½ cups cake flour (measure after sifting three times)
2 rounded tsp. baking powder
4 egg whites

Cream butter and sugar. Then add 2 cups sifted flour gradually till mixture is crumbly. Then add water, half a cup at a time, and beat hard until very smooth, also add flavorings at this time. Fold in the $\frac{1}{4}$ cup flour with baking powder added, mix well but do not beat. Lastly fold in well-beaten egg whites. Bake in a pre-heated 350 degree oven at first, then increase to 375 degrees. Takes about 40 minutes. This makes two layers in 8 x 8 pans.

REGAL RAISIN FRUITCAKE

Shirley Borgman

1½ cups dark raisins 4 eggs 3 cups flour 1½ cups golden raisins 1 tsp. baking powder 1½ cups muscat raisins ½ tsp. salt 1½ cups candied fruit mix 1 cup diced candied pineapple ½ tsp. allspice 1 cup halved candied cherries ½ tsp. soda 1 cup sherry 1 tsp. cinnamon 1 cup butter ½ tsp. cloves 13/4 cups brown sugar 1 cup mixed salted nuts 1 lemon grated rind

Combine fruit and sherry and let stand overnight. Blend sugar and butter, add rind, and eggs. Add fruit mixture to egg mixture and then flour mixture. Put in 1 tube or 2 loaf pans. Bake at 300 degrees for 3 hours. Be sure to add a pan of water to the bottom of the oven for steam.

RHUBARB CAKE

Mrs. Andrew L. Schippers

Cream together:

3/4 cup brown sugar 1 cup buttermilk

³/₄ cup white sugar 1 tsp. soda, added to buttermilk

 $\frac{1}{2}$ cup oleo 2 cups flour

½ tsp. salt 1½ cups raw chopped rhubarb

1 tsp. vanilla 3/4 cup dates 1 egg 3/4 cup nuts

Combine sugars and oleo, add salt, vanilla, egg and beat well. Dissolve soda in buttermilk, add alternately with flour. Add rhubarb, dates and nuts last. Bake in well-greased Bundt pan for 40 minutes at 350 degrees.

RUSK-CARMEL CAKE

Emily Thies

6 egg yolks ½ cup nut meats 1 cup sugar 1 tsp. vanilla 1 cup Rusk crumbs (6 circles) 6 egg whites

1 tsp. baking powder

Beat the 6 egg yolks, slowly adding 1 cup sugar. Combine the crumbs, baking powder, nut meats and vanilla. Beat the 6 egg whites and fold into the Rusk mixture. Put in 9 x 13 inch greased dish. Bake 30 minutes at 325 degrees. Do not frost until cake is COLD.

Frosting

2 Tbsp. butter 1 cup sifted powdered sugar 1/3 cup milk 1/2 pint whipping cream, whipped

3 small boxes Milk Duds

Melt the butter, milk and Milk Duds in a double boiler. Add the powdered sugar last. Whip the cream and spread on top of **cold** cake. After the carmel mixture is cool, dribble it on top of whipped cream. Refrigerate until serving time. Keeps several days.

FRUIT CAKE

Robert Maurer

1 lb. butter 1 lb. nuts (shelled)
1 lb. sugar 1 lb. pineapple (candied)
10 eggs 1 lb. currants
1 tsp. soda (heaping) 1 lb. dates

1 cup milk 1 lb. cherries (candied)
1 cup whiskey 1 Tbsp. cinnamon

2½ cups flour 1 tsp. nutmeg 2 lbs raisins

Combine fruit and whiskey and let stand overnight. Blend sugar and butter, add eggs, beat well. Combine dry ingredients. Add fruit mixture to egg mixture, then add flour mixture. Add nuts. Prepare pans by lining with oiled brown paper. Enough batter for seven or eight pound cake size $(6\frac{1}{2}$ by 3×4 pan). Bake at 275 degrees for 1 and $3\frac{1}{4}$ hours.

WHIPPED CREAM CAKE

Mrs. L. H. Vander Linden Fourth Edition (1948)

3 egg whites 11/2 cups sugar 1 cup whipping cream 2 cups cake flour ½ cup water ½ tsp. salt 1½ tsp. vanilla 3 tsp. baking powder

Remove 3 Tbsp. sugar to add to egg whites. Sift remaining sugar, flour, salt, and baking powder three times. Beat egg whites with 3 Tbsp. sugar. Whip the cream and fold into the whipped egg whites. Alternately add the dry ingredients and water to whipped mixture. Add vanilla. Spoon into 24 paper cups. Bake at 350 degrees for 12 - 15 minutes.

WORLD WAR I CAKE

1 tsp. salt

Phyllis Kooyman

2 cups brown sugar	1 tsp. cinnamon
2 cups hot water	1 tsp. cloves
2 tsp. Crisco	3 cups flour
2 cups dried raisins	1 tsp. soda (dissolved in 2 tsp. water)

Combine sugar, water, Crisco, raisins, salt, cinnamon, cloves. Boil for 5 minutes. Cool thoroughly. Add flour and soda. Bake in greased tube pan about 1 hour at 350 degrees. (This is a dark heavy cake, good sliced and spread with butter. Store in refrigerator).

BEST EVER FRUITCAKE

Arvonne Van Hemert

3 cups shelled white Brazil nuts	½ cup chopped candied citron
(may use 1 cup Brazil nuts	(optional)
and 3 of pecans)	1 cup candied pineapple
1 cup shelled walnuts	1½ cups sifted flour
1 cup pitted whole dates	1¼ cups sugar
1 cup golden raisins	1 tsp. baking powder
1 cup red candied cherries	½ tsp. salt
1 cup green candied cherries	6 eggs
½ cup candied orange peel	2 Tbsp. almond flavoring
(optional)	

Grease cans or molds and line with wax or brown paper and grease again. Combine all nuts and fruits in a very large bowl. Measure flour, sugar. baking powder, and salt in sifter. Sift over fruit mixture, mix well. Beat eggs with almond flavoring until light in a medium size bowl, pour over fruit mixture, then blend thoroughly. Spoon into prepared mold or pan, press down firmly with hands until nuts and fruits are almost covered with batter.

Bake in slow oven (300) degrees for 2 hours. Cool cake on rack 10 minutes, loosen around edge with knife, turn out onto wire rack; peel off waxed paper. Cool cake completely. Add pineapple glaze if desired. Wrap with waxed paper and foil and store in tightly covered metal container or put into freezer. Makes 5 cans or 2 molds.

Bertha Vander Linden

UPSIDE DOWN GINGERBREAD

Filling:

½ cup butter 1/3 cup brown sugar 2 cups diced apples or apricots

Melt butter and pour into an 8 or 9 inch pan. Arrange fruit in the pan and sprinkle the brown sugar over. Cover with batter mixture.

Batter:

½ cup brown sugar ½ cup molasses 1½ cups flour ½ tsp. ginger 1 tsp. soda 1 egg 1 tsp. salt ½ cup hot water

1 cup shortening

Cream the shortening and sugar. Add the molasses and egg and mix thoroughly. Sift the dry ingredients and add alternately with the hot water. Bake at 350 degrees for 35 to 40 minutes.

NO FROST CUPCAKES

Mrs. Paul Klyn Minnie Roorda

4 sq. semi sweet chocolate 1¾ cups sugar 1 cup flour 4 eggs 2 sticks oleo $^{1}\!\!/_{4}$ tsp. butter flavoring 4 eggs $^{1}\!\!/_{2}$ cups pecans, broken 1 tsp. vanilla

Melt chocolate and oleo in heavy pan, add butter flavoring and nuts and stir until all nuts are well coated. Combine sugar, flour, eggs, vanilla -- mix only until blended. Do not beat. Add chocolate mixture and again fold carefully. not beating. Turn into paper lined cup cake pans and bake at 325 degrees about 35 minutes. Do not frost. Makes 18 to 20 cupcakes.

TOLL HOUSE CUPCAKES

Marilyn Weyers

Cake:

 $\begin{array}{lll} \frac{1}{2} \ \text{cup creamed butter} & 1 \ \text{egg} \\ \frac{1}{2} \ \text{tsp. vanilla} & 1 \ \text{cup plus 2 Tbsp. flour} \\ 6 \ \text{Tbsp. brown sugar} & \frac{1}{2} \ \text{tsp. soda} \end{array}$ 6 Than, sugar 6 Tbsp. sugar ½ tsp. salt

Cream butter and sugars and add remaining ingredients. Beat until smooth. Fill lined muffin tins half full and place 1 Tbsp. filling on top of each.

Filling:

½ cup chocolate chips ½ cup brown sugar ½ cup chopped nuts 1 egg

1/8 tsp. salt ½ tsp. vanilla

Bake for 10 minutes at 350 degrees. Makes 12 to 14.

RUSSIAN TEALOAF

Reprinted from Second Edition - Undated

8 egg whites ½ tsp. vanilla 4 egg yolks 1 cup pastry flour 11/4 cups sugar (sifted, then measured) 1/8 tsp. salt 1/3 tsp. cream of tartar ½ tsp. lemon

Beat whites until nearly stiff. Add cream of tartar and continue beating. Gradually add sugar (well sifted), fold in egg yolks (well beaten), then flour and vanilla. Bake in a slow oven 1 hour. A few hours before serving, cut cake crosswise and between layers and on top put following filling.

Gelatin Cake Filling

 $\begin{array}{lll} 1\frac{1}{2} \text{ cups milk} & \frac{1}{4} \text{ cup cold water} \\ 4 \text{ egg yolks, beaten} & 1 \text{ tsp. vanilla} \\ \frac{3}{4} \text{ cup sugar} & 2\frac{1}{2} \text{ tsp. unflavored gelatin} \\ 1 \text{ cup whipping cream} & 1 \text{ Tbsp. flour} \end{array}$

Heat milk, add egg yolks to which sugar and flour have been added. Cook until thick. Take from stove and add gelatin which has been dissolved in cold water. Beat until smooth. When cold add whipped cream and extract. (Filling may be used with angel food cake).

SURPRISE CUPCAKES

Marilyn De Kruyff

2/3 cup salad oil 2 cups cold water 2 Tbsp. vinegar 2 tsp. vanilla 3 cups flour 2 cups sugar 2 tsp. soda 2 tsp. vanilla 1 tsp. salt ½ cup cocoa

Mix dry ingredients, add liquid ingredients and beat until smooth. Fill cupcakes a good half full. Place 1 tsp. filling on top of each.

Filling

1 8 oz. pkg. cream cheese, softened 3/4 cup caramel or chocolate chips ½ tsp. black walnut flavoring 1 egg 1/3 cup sugar

Bake 25 minutes at 350 degrees.

Frosting

4 cups powdered sugar 1 - 2 Tbsp. cocoa 1 Tbsp. butter or Crisco Milk

Mix sugar and butter, add cocoa, and blend well. Add enough milk to spread easily.

PAGE 70 DESSERTS

B. Bergman

AMBER CREAM ANGEL FOOD CAKE

1 large Angel Food Cake (cut into three layers) 3/4 cup brown sugar 1 tsp. vanilla

2 cups whipping cream

Combine whipping cream, brown sugar and vanilla. Chill ½ hour. Beat until thick. Spread between layers and frost outside of cake with cream.

PUMPKIN CAKE

Linda Orr

2 cups sugar

2 tsp. baking soda

4 eggs

2 cups pumpkin (1 lb. can) NOT PIE FILLING

1 cup salad oil 2 cups flour

½ tsp. salt

2 tsp. cinnamon

Mix sugar and eggs. Pour in oil and mix at medium speed until no visible trace of oil remains. (Mix at least 3 minutes). Add flour, spices, pumpkin. Mix at slower speed until blended. Pour into well greased and floured tube pan. Bake 1 hour or until done at 350 degrees.

Frosting

1 8-oz. pkg. cream cheese 2 tsp. vanilla 1 stick softened margarine 1 lb. confectioners sugar

Blend cream cheese and butter with electric mixer. Add rest and blend well.

WHITE SOUR CREAM CAKE

Ed Van Arkel

2 cups sour cream

3 cups sifted cake flour

2 cups sugar

½ tsp. soda

2 beaten eggs

2 tsp. baking powder

2 tsp. vanilla flavoring

Combine first four ingredients, mix well. Sift dry ingredients 3 times. Then add to sugar mixture. Bake in a greased and floured 9 x 13 pan approximately 45 minutes in a 350 degree oven.

SCANDANAVIAN APPLESAUCE CAKE

Mary Furerher

1/4 cup melted butter 21/2 cups applesauce

2 cups dry bread crumbs ½ cup sugar

(sweetened)

1 tsp. cinnamon

Mix dry ingredients. Add butter and mix well. Pat a thin layer of crumbs in a greased loaf pan $(4\frac{1}{2} \times 8\frac{1}{2})$. Then cover with a thin layer of applesauce and alternate layers ending with crumbs. Bake 11/2 hours at 350 degrees. Cool and slice and serve with whipped cream.

PAGE 71

SALAD DRESSING CHOCOLATE CAKE

Shirely Weller

1 cup sugar 2 cups flour 1 cup water 2 tsp. soda 1 cup salad dressing 2 tsp. vanilla (Miracle Whip) 4 heaping tsp. cocoa

Mix together first three ingredients, add sifted flour and soda, add vanilla and cocoa. Mix well. Bake at 350 degrees for 35 minutes in a 9 x 13 pan.

Chocolate Frosting for Salad Dressing Cake

 $1\frac{1}{2}$ Tbsp. Cornstarch $1\frac{1}{2}$ Tbsp. butter $\frac{1}{2}$ cup sugar $\frac{1}{2}$ tsp. vanilla $\frac{1}{2}$ cup water (hot boiling)1 - 1 ounce chocolate square

Mix cornstarch and sugar. Add boiling water and chocolate square. Stir over medium heat until chocolate is melted and mixture is thick. Remove from stove and add butter and vanilla. Stir until butter is melted. Put on cake while warm.

EGGNOG POUND CAKE

Ed Van Arkel

Grease tube pan and then sprinkle in slivered almonds. Combine the dry ingredients. Cream together shortening and sugar. Blend in flavorings and add eggnog. Mix again. Add flour mixture in two additions, blending with mixer. Add unbeaten eggs and blend in.

Bake at 325 degrees for 90 minutes, until top is golden brown and before cake breaks away from pan. May be served with whipped cream, lemon or orange sauce or ice cream.

CHOCOLATE RICE KRISPIES

Mrs. Mark De Cook

½ cup butter
 4 cups miniature marshallows
 1 cup sweet chocolate chips, milk chocolate
 4 cups Rice Krispies

Melt butter, add marshmallows and melt, then stir in chocolate chips until they have melted. Add Rice Krispies. Pour into a buttered 9 x 11" pan.

BUTTERSCOTCH NUGGETS

Mrs. Kenneth A. Dykstra

½ cup butter ½ cup brown sugar 1/4 cup white sugar 1 egg

1 tsp. vanilla 1 2/3 cups flour ½ tsp. salt

½ tsp. soda

1 cup nuts, chopped coarsely

Frosting: ½ cup butter

1 square chocolate

3 Tbsp. milk 1/8 tsp. salt

2 cups powdered sugar

1 tsp. vanilla

Cream butter, add sugar and cream well. Add egg and vanilla, sift flour, salt and soda. Add to cream mixture and blend, add nuts and mix. Then put 2 tsp. of dough on greased baking sheet for each cookie. Make a depression on each cookie with a small spoon before baking. Bake in 350 degree oven for 5 minutes. Then press down again. Bake 10 minutes more, cool. Frosting: Melt the butter and chocolate in double boiler. Add milk and salt, stir to blend and heat thoroughly. Add powdered sugar and vanilla. Stir. Put ¼ tsp. frosting on each cookie and place a walnut half or almond half on top.

CRESCENT COOKIES

Mrs. J. A. Kuyper

1 cup butter 4 heaping Tbsp. powdered sugar

2 Tbsp. vanilla

1/4 tsp. salt $2\frac{1}{4}$ cups flour

2 cups pecans, chopped

Mix ingredients together. Take small amount of dough. Roll between the hands and shape like a crescent. Bake 45 minutes at 275 degrees or until light brown. Roll in powdered sugar while warm.

DAINTY DATE NUT COOKIES

Shirely Weller

1 cup confectioners sugar 1 cup chopped pecans 1 unbeaten egg white

Stir the 4 ingredients until well mixed. Drop on greased cookie sheet and bake 8-10 minutes in 350 degree oven. Do not overbake. Cookies will be soft when removed from oven but will become firmer when cool. Do not remove until completely cool, then remove gently.

OLD STURBRIDGE QUACKERS

Susan Kopecek

2 cups brown sugar 1 cup shortening 2 tsp. vanilla 2 eggs, beaten

2 cups flour 3 cups rolled oats

1½ tsp. soda 1 tsp. salt

Melt shortening and add sugar, add beaten eggs and vanilla. Combine flour, salt, soda and oats and add to sugar and egg mixture and beat until mixed. Dip hands into granulated sugar and pinch off balls of the dough. Put on cookie sheet and pat with fork. Bake in 375 degree oven until brown. Makes 2 dozen.

CHOCOLATE-MARSHMALLOW COOKIES

Mrs. Mark De Cook

Mix together. Place mixture in refrigerator for 1 hour. Drop by teaspoons onto cookie sheet. Bake at 350 degrees for 15 minutes. Place ½ marshmallow on each cookie and return to oven for one minute. Cool and frost.

Frosting

2 oz. German chocolate 1½ cups powdered sugar (or more) ½ cup butter ½ tsp. vanilla 1 egg

Melt together the chocolate and butter. Add the rest of the ingredients, beat and spread.

CHOCOLATE SNOWBALLS

Mildred Kuvk

1½ cups butter or margarine
2/3 cup sugar
1 tsp. vanilla
2 cups all-purpose flour
½ cup cocoa, (Droste's recommended, then use a little less)
2 cups finely chopped pecans
Confectioner's sugar

Cream butter and sugar until fluffy. Add the vanilla. Sift together the flour, salt and cocoa and gradually beat this dry ingredients into creamed mixture. Blend in the pecans, mixing thoroughly. Cover bowl and place in refrigerator for several hours, or until dough is quite firm. Then form pieces of dough into balls, about 1" in diameter, rolling between palms of hands. Place the balls about ½ inch apart on ungreased cooky sheets. Bake in a moderate oven (350 degrees) for approximately 20 minutes. Cool cookies, then roll in sifted confectioner's sugar, giving them a generous coating of sugar. Makes 6 dozen.

CHOCOLATE SQUARE OATMEAL COOKIES Mrs. Kenneth A. Dykstra

½ cup shortening½ tsp. soda½ cup brown sugar1 tsp. salt½ cup white sugar1½ cups oatmeal1 eggCrushed pecans or walnuts½ tsp. vanillaHershey chocolate bar

Cream shortening, brown sugar, white sugar together and add the egg and vanilla. Sift together the dry ingredients and add the oatmeal and nuts. Chill. Bake at 375 degrees. Press small squares of Hershey Bar in center while cookies are still hot. Place a pecan or walnut in the center of chocolate piece.

DELICIOUS COOKIES

Susie Boot Barb Braafhart Mrs. Forrest Roorda

1 cup brown sugar, packed	1 tsp. cream of tartar
1 cup white sugar	½ cup coconut
1 cup margarine	1 cup rolled oats
1 cup oil	3½ cups flour
1 egg	1 cup Rice Krispies or
2 tsp. vanilla	crushed Corn Flakes
½ tsp. butter flavoring	1 6-oz. pkg. chocolate chips
1 tsp. salt	1 6-oz. pkg. butterscotch chips,
1 tsp. soda	½ cup nuts (optional)

Cream sugars and margarine, add oil, flavorings and egg. Mix well. Add remaining ingredients and mix well. Drop by spoonsful on cookie sheet. Bake at 350 degrees for 12 to 15 minutes.

DOUBLE CHOCOLATE WALNUT COOKIES

Mrs. Forrest Roorda

2 cups chocolate chips	2 Tbsp. milk
½ cup shortening	1½ cups sifted flour
1 cup sugar	1 tsp. baking powder
1 tsp. vanilla	3/4 tsp. salt
1 egg, beaten	3/4 cup black walnuts

Melt ½ chocolate chips over hot water. Cream shortening, sugar, and vanilla until fluffy. Add melted chocolate, stir in milk, stir in sifted flour and dry ingredients. Pour in rest of chocolate chips and nuts. Drop from a teaspoon onto ungreased cookie sheet. Bake at 350 degrees for 10-15 minutes. Cool on wire rack.

SLICED COOKIES

Mrs. Betty Van Roekel

1 cup white sugar	1 tsp. salt
1 cup brown sugar	1 tsp. soda
3/4 cup butter or margarine	2 tsp. boiling water
3/4 cup lard	4 cups flour
2 eggs	1 cup nutmeats

Mix and shape into a roll. Chill thoroughly and slice. Bake in a 350 degree oven until slightly brown. Makes about 60 cookies.

GRAND MOTHER MATCHEN'S COOKIES

Robert Maurer

1 cup butter	1½ cups flour
1 cup powdered sugar	1 egg, beaten

Soften butter and add flour, rubbing together well. Add the sugar, then the egg. Knead the mixture thoroughly and chill. Roll thin on a floured board, cut into preferred shapes and bake at 350 degrees to 375 degrees for 5 to 6 minutes. If flavors are desired divide dough into 2 or 3 parts and work in flavorings such as anise seed, lemon rind, caraway seeds or chopped nuts.

DESSERTS

CINNAMON CRISPIES

Gladys Power

2 cups flour 3 tsp. baking powder	Approximately ½ cup milk, add to egg in measuring cup to
½ tsp. salt	make 3/4 cup
1 Tbsp. sugar	1/4 tsp. butter flavoring
½ cup butter or margarine	½ cup sugar
1 egg beaten	2 tsp. cinnamon

Sift together the flour, baking powder, salt and sugar. Cut butter into dry ingredients. Add flavoring, stir liquid into dry ingredients just until moistened. Turn out on lightly floured board and knead gently about 1 minute. Roll into rectangle about $\frac{1}{4}$ inch thick. Brush with melted butter or margarine. Sprinkle with half of the combined sugar and cinnamon mixture. Roll up as for jelly roll. Slice about $\frac{1}{2}$ inch thick. Place on well greased cookie sheet. Flatten with palm of hand. Sprinkle remaining sugar on top. Bake for about 10 minutes, till lightly brown in 350 degree oven.

PEANUT RAISIN COOKIES (Breakfast Cookies)

Linda Spaans Galt, California

1 cup butter	2 cups whole wheat flour
½ cup peanut butter	1 cup wheat-germ
1 cup brown sugar	$1\frac{1}{2}$ tsp. soda
2 eggs	1 tsp. salt
1 cup honey	$1\frac{1}{2}$ tsp. baking powder
2 cups oats	1 cup each, coconut, raisins, peanuts

Cream butter and peanut butter. Add sugar, honey and eggs. Add dry ingredients. Add nuts, coconut and raisins. Drop on ungreased cookie sheet. Bake at 375 degrees for 10-12 minutes.

SUGAR COOKIES

Minnie Roorda

1 cup white sugar	$4\frac{1}{2}$ cups flour
1 cup powdered sugar	1 tsp. cream of tartar
1 cup oleo	1 tsp. soda
1 cup cooking oil	1 tsp. salt
2 eggs	1 tsp. vanilla

Cream sugars, oleo, oil. Add eggs and mix well. Add dry ingredients and vanilla. Chill. Shape into small balls, flatten with fork and sprinkle with white sugar. Bake at 350 degrees about 10 minutes.

WHITE ALMOND COOKIES

Robert Maurer

½ cup butter	½ cup milk
½ cup lard	1 tsp. baking powder
2 cups sugar	½ tsp. cardamon seed
2 eggs	4 cups flour (approximate)
³ / ₄ cup almonds, ground	

Roll and cut. Sprinkle with colored sugar and bake at 375 degrees.

APPLE DATE DROPS

½ cup butter or oleo	1 tsp. soda
1 cup sugar	1 tsp. salt
1 egg	1 tsp. cinnamon
1 cup applesauce	1 cup chopped dates
2 cups flour	1 cup chopped nuts

Cream shortening and sugar. Add egg and applesauce, then add the dry ingredients. Add dates and nuts last. Drop dough on ungreased cookie sheet. Bake at 350 degrees for 15 minutes. Raisins or other fruit may be used in place of dates.

BACHELOR BUTTON COOKIES

Mr. Ed Van Arkel

½ cup butter	½ tsp. salt
1 cup brown sugar	½ cup coconut
1 egg	½ cup chopped walnuts
½ tsp. vanilla	1 small bottle cut-up
2 cups flour	maraschino cherries
1 tsp. soda	

Cream together the butter, sugar, egg and vanilla. Stir in the flour, soda, salt, then add the coconut, walnuts and cherries. Bake at 350 degrees for 10-12 minutes. Yield, 3-4 dozen.

CREAM CHEESE COOKIE

Mrs. M. M. De Reus

½ cup butter or margarine 1 (3 oz.) pkg. cream cheese	1 cup flour 2 tsp. baking powder
½ cup sugar	1/4 tsp. salt
1/4 tsp. butter flavoring	colored sugar or nuts
½ tsp. almond flavoring	

Combine butter, cheese, sugar. Cream until smooth. Add flavorings. Add (mixed) dry ingredients. Chill several hours. Shape into 1 inch balls. Roll in colored sugar or nuts (or cereal). Place on ungreased cookie sheet. Bake at 350 degrees for 15 minutes. Cool before removing from sheet.

CHOCOLATE MACAROONS

Minnie Roorda

½ cup Mazola oil 2 cups sugar	2 cups sifted flour, plus 2 Tbsp.2 Tbsp. baking powder
3 squares chocolate	1 cup powdered sugar
1 tsp. salt	2 tsp. vanilla
4 eggs	-

Combine oil, melted chocolate, sugar and salt. Beat in 1 egg at a time. Add vanilla. Mix well. Add flour and baking powder. Chill overnight in freezer. Roll dough size of teaspoon in powdered sugar. Place two inches apart on cookie sheet. Bake for 10 minutes at 350 degrees. Remove at once from sheet. Makes about 3 dozen cookies.

OVERNIGHT DATE COOKIES

Donna Steenhoek

1 cup white sugar
1 cup brown sugar
1 cup brown sugar
1 cup shortening
1 cup dates

1 cup shortening 1 cup dates, cut fine 3 eggs ½ cup white sugar

4 cups flour ½ cup water

1 tsp. soda

Cream sugars and shortening, add eggs and dry ingredients. Roll $\,$ out and spread with date mixture

Date Mixture

Boil dates, sugar, and water together. Cool slightly. Spread on rolled out dough and roll up. Place in refrigerator overnight. Slice and bake. 350 degrees for 10 minutes.

PEANUT BUTTER OATMEAL COOKIES

Mrs. Paul Klyn

1 cup soft shortening
2 cups sifted flour
1 cup granulated sugar
1 cup firmly packed brown sugar
2 eggs
2 tsp. soda
1 cup oatmeal (quick or old fashioned, uncooked)

Beat shortening and sugars together until creamy. Add eggs and beat well. Blend in peanut butter. Sift together flour, salt, and soda; add to creamed mixture, mixing well. Stir in oats. Roll dough to form 1-inch balls; place on ungreased cooky sheets. With tines of fork, press to make crisscrosses on each cookie. (If dough sticks to fork, dip the fork into flour occasionally.) Bake in preheated moderate oven, 350 degrees, about 12 minutes. Makes 6 dozen.

DROP SUGAR COOKIES

Mrs. Jim Arendt Montezuma, Iowa

1 cup margarine 2½ cups flour 1 cup sugar 1 tsp. soda

1 egg 1 tsp. cream of tartar

1 tsp. vanilla

Cream together the margarine, sugar, egg and vanilla. Add the flour, soda and cream of tartar. Roll into balls, size of walnuts. Lay on ungreased cookie sheet, flatten with a sugared glass bottom. Bake 8-10 minutes at 350 degrees.

MACAROON MUFFINS

Maurine Timmer

4 eggs 1 cup flour 2 cups brown sugar 1 cup nuts

Combine. Fill small muffin cups, $\frac{1}{2}$ full. Bake at 350 degrees for 15 to 20 minutes.

MOTHER'S 1-2-3-4 COOKIES

Bertha Vander Linden

Cream the butter and sugar until light and fluffy. Add slightly beaten eggs and flavorings. Add the flour that has been sifted with the baking powder, soda and salt. Mix and chill for 2 hours or overnight. Roll to $\frac{1}{4}$ inch thickness, sprinkle with sugar and roll to press in the sugar. Cut into rounds and bake at 350 degrees until light tan.

Variations

- 1. Form balls of the dough, dip in sugar and flatten with a fork.
- 2. Dip balls into a mixture of sugar and nuts or chocolate chips, flatten with a fork and bake.
- 3. Dip balls into water, then into sugar, flatten with a fork and bake.

KING-SIZED GINGERSNAPS

Joan Walvoord

2 cups flour	3/4 cup soft shortening
½ tsp. salt	1 cup sugar
1 tsp. ground cloves	1 egg, lightly beaten
1 tsp. ground ginger	1/4 cup light molasses
1 tsp. cinnamon	granulated sugar
3 tsp. baking soda	

Heat oven to 350 degrees. Sift flour with dry ingredients. Cream shortening until light and fluffy, gradually add 1 cup sugar. Blend in egg and molasses. Stir in flour mixture until blended. Shape dough into $1\frac{1}{2}$ " balls. Roll in granulated sugar. Place 3" apart on ungreased cookie sheet. Flatten with fingers. Sprinkle with more sugar. Bake 8-10 minutes. Let stand a minute before removing from sheets.

FILLED COOKIES

Mrs. B. J. Brom Fourth Edition (1948)

1 cup sugar	Filling:
½ cup butter	1 cup dates
½ cup milk	½ cup nuts
1 egg	½ cup sugar
2 tsp. baking powder	½ cup water
1 scant tsp. soda	1 Tbsp. flour
1 tsp. vanilla	Butter size of walnut
½ tsp. salt	

Make a soft dough out of the first 8 ingredients. Roll out thin. Cook the filling ingredients until thick and add butter and nuts. Put 1 teaspoon filling between two cookies. Press down edges. Sprinkle with sugar. Bake in moderate oven.

PUMPKIN COOKIES

Margaret Vander Kroan Thorpe Mrs. Forrest Roorda

2 cups sifted flour	½ tsp. salt
1 tsp. baking powder	1 egg
1 tsp. soda	1 tsp. vanilla
1 tsp. cinnamon	½ cup chopped pecans
1 cup shortening	1 cup cut-up dates (or raisins)
1 cup sugar (or brown sugar)	1 cup pumpkin

Sift the dry ingredients. Cream shortening and sugar. Add the pumpkin and egg. Add the dry ingredients, fruit and nuts. Makes either cookies or bars. Bake at 350 degrees. Frost while still slightly warm.

Caramel Frosting

4 Tbsp. milk 3 Tbsp. butter ½ cup brown sugar	1 cup sifted powdered sugar $^{3}\!4$ tsp. vanilla
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Combine first 3 ingredients. Boil 3 minutes and cool. Stir in the powdered sugar and vanilla. Beat until smooth and creamy.

Filling.

PECAN CRISPIES

Dottie De Vries

Crust: 1 pkg. cream cheese (3 oz. size) 1 cup butter 21/4 cups flour	4 eggs 3 cups brown sugar 4 Tbsp. melted oleo pinch of salt 2 cups chopped pecans
	2 cups chopped pecans

Cream together cream cheese and butter. Add flour. Chill. Form into 24 balls and press into muffin tins. Filling: Mix eggs, sugar and oleo with the salt. Sprinkle a few nuts on top of pastry. Fill pastry's about 3/4 full. Put remaining pecans over the top of filling. Bake at 350 degrees for 15 minutes then at 250 degrees for 20 minutes. Cool before removing from tins. Serve with ice cream.

KRINGLA (Norwegian Cookie)

Maurine Timmer

Mix all ingredients together, do not whip the whipping cream. Chill thoroughly, best to refrigerate overnight. It should be a soft dough. Break dough off into pieces that will roll out like a pencil, about 12 inches long, then form into a figure 8. Best to roll out on a floured pastry cloth, being careful not to roll too much flour into the dough, but enough to handle easily. Bake 9 minutes at 400 degrees.

EASY BROWNIES

Mrs. C. L. Vander Ploeg

2 sticks margarine or butter 2 tsp. vanilla 4 squares chocolate (semi-sweet or ½ cup cocoa) 1/2 cup chopped walnuts 1/2 tsp. salt

Melt the margarine and chocolate together in a 2 quart saucepan. Add the rest of the ingredients and mix until smooth. Pour into jelly roll pan and bake 30 minutes at 325 degrees.

Frosting

4 eggs

Heat the chocolate, milk and margarine until melted then add the powdered sugar and mix until smooth.

Frosting variation

Mrs. J. A. Kuyper

1/4 lb. butter1 tsp. vanilla2 Tbsp. sifted cocoa1/4 tsp. salt1/3 cup milk1/2 cup nuts, optional1 lb. powdered sugar

Melt the $\frac{1}{4}$ lb. butter and stir in the 2 Tbsp. cocoa, then add the 1 3 cup milk. Bring to boil. Remove from stove and add the powdered sugar, vanilla, salt and nuts. Extra powdered sugar may be needed for right consistency to spread.

FILBERT CINNAMON COOKIES

Robert Maurer

 $\begin{array}{lll} 1 \ \text{cup margarine} & 1 \ \text{tsp. cinnamon} \\ 1 \ \text{cup sugar} & {}^{1}\!\!/_{4} \ \text{tsp. salt} \\ 1 \ \text{egg yolk} & 1 \ \text{cup coarsely ground filberts} \end{array}$

2 cups sifted flour

Cream margarine and sugar, add egg yolk, flour, cinnamon, salt and nuts. Roll into balls and press down with fork. Bake at 350 degrees for 15 minutes.

ORANGE COOKIES (Unbaked)

Mrs. Shirely Weller

1 $7\frac{1}{2}$ oz. pkg. vanilla wafers, rolled fine $\frac{3}{4}$ cup confectioners sugar small can frozen orange juice, thawed

Mix well, wafers, coconut, powdered sugar and add orange juice. Form into small balls and roll in additional powdered sugar. Let stand for a few days to mellow. Serves 30.

POTATO CHIP COOKIES

 $1\frac{1}{2}$ cups sugar 1 cup nuts $1\frac{1}{2}$ cups coarsely broken 3 cups flour potato chips 1 tsp. vanilla 2 sticks margarine

Mix together and drop onto cookie sheets. Bake 8-10 minutes until a very light brown, at 350 degrees. Watch closely so they don't burn. Makes 4 dozen.

BUTTERSCOTCH BROWNIES

Mrs. Carl Walker Mrs. J.B. Van Hemert Dorothy Vander Leest

½ cup butter1 tsp. baking powder1 cup lt. brown sugar, packed½ tsp. salt1 egg½ tsp. vanilla¾ cup flour½ cup chopped nuts

Melt butter, blend in sugar and beaten egg. Mix dry ingredients and stir into mixture. Add vanilla and nuts. Spread in 9 x 9" pan. Bake 25 minutes at 350 degrees. While warm, cut into squares. Sprinkle with powdered sugar. Good frosted with a powdered sugar frosting.

ALMOND BARS

Mrs. Jan Gross

Toast almonds while oven is heating to 350 degrees. Cream sugar and butter, add egg, vanilla and flour. Spread in 9 x 13 pan. Bake at 350 degrees for 20 minutes. Break bar in pieces and place on top of cookies when they are taken from oven. Spread when melted. Sprinkle with almonds and press down. Cut while warm.

ALMOND OR LEMON BARS

Mrs. Forrest Roorda Dorothy Vander Leest

Crust: Double for almond $\frac{1}{4}$ cup powdered sugar $\frac{1}{2}$ cup butter or oleo $\frac{1}{4}$ cup flour

Lemon Filling:

2 eggs beaten

2 Tbsp. lemon juice or 1-2
tsp. lemon flavoring may be

substituted

1 cup sugar

2 Tbsp. flour
tsp. lemon flavoring may be

1/2 tsp. baking powder

Almond Filling: 4 egg yolks 2 cups sugar 4 Tbsp. flour

8 Tbsp. milk 4-5 tsp. almond flavor

Mix together the ingredients for the crust, press in 9 x 13" pan and bake at 350 degrees for 10-12 minutes. Then put either the almond filling or lemon filling on the crust. Almond filling, put on crust and bake 25 minutes. Lemon filling, put on crust and bake 20-25 minutes. When cool, cut in squares.

SWISS CHOCOLATE SQUARES

Mrs. John Scholten Oostburg, Wisc. Mrs. Jan Gross

1 cup water 2 eggs

½ cup margarine ½ cup sour cream

1½ chocolate squares½ tsp. salt2 cups flour1 tsp. soda

2 cups sugar

Melt together the water, margarine and chocolate squares, bring to a boil then remove from heat. Mix together the flour and sugar and add it to the chocolate mixture. Beat together the eggs, sour cream, salt and soda and add this to the chocolate mixture. Pour into jelly roll pan that has been greased and floured. Bake 20-25 minutes at 375 degrees. (Note: You may substitute 4 tsp. cocoa instead of chocolate, and add ½ cup more oleo.)

Frosting

½ cup margarine 4 cups sifted confectioners sugar

1½ chocolate squares 1 tsp. vanilla 6 Tbsp. milk

Melt the margarine, chocolate and milk together and bring to a boil and boil 3 minutes. Remove from heat. Add sugar and vanilla and beat until smooth. Frost while squares are still warm.

CHERRY CAKE BARS

Nola Emmert

1 cup butter, melted 3 cups flour 1½ cups sugar 1½ tsp. baking powder

4 eggs ½ tsp. salt

1 tsp. vanilla 1 can pie filling, cherry or blueberry

Melt margarine. Add sugar and eggs. Mix in other ingredients. Pour twothirds batter in long baking pan. Pour 1 can pie filling and swirl with batter. Spread on remaining batter. Bake at 350 degrees for 30-45 minutes. Glaze with powdered sugar frosting while still warm.

DATE BARS

Aletta De Cook

1 cup pitted dates 1 Tbsp. lemon juice

1 cup nuts 1 Tbsp. melted butter or margarine

1 cup sifted confectioners sugar 1/4 cup sifted flour

2 eggs, beaten ½ tsp. salt

Put dates and nuts through food chopper or dice in small pieces. Blend with sugar and beaten eggs, add melted butter or oleo, lemon juice, flour and salt. Mix thoroughly. Place in $10 \times 6 \times 2$ " pan which has been buttered. Bake in moderate oven (375 degrees) 30-35 minutes. While still warm, cut into 1×3 " strips and roll in powdered sugar, if desired.

1/4 lb. margarine 1/2 cup nut meats

1 cup sugar Frosting:

4 eggs, beat well 6 Tbsp. margarine 1 tsp. vanilla 6 Tbsp. milk

1 can (1 lb.) Hershey's chocolate 1½ cups sugar syrup ½ cup chocolate chips

1 cup + 1 Tbsp. flour

Cream sugar and margarine, add eggs, 2 at a time and beat well. Mix together the rest of the ingredients and pour into 10×15 " pan and bake at 350 degrees for $\frac{1}{2}$ hour. While brownies are still warm, put on frosting.

Frosting: Bring to boil the margarine, milk and sugar and boil for 30 seconds. Remove from heat and put in ½ cup chocolate chips. Beat until smooth and spread on brownies.

CONGO BARS Jan Gross

 $2\frac{1}{2}$ - $2\frac{3}{4}$ cups sifted flour3 eggs $2\frac{1}{2}$ tsp. baking powder1 tsp. vanilla $\frac{1}{2}$ tsp. salt1 cup nutmeats $2\frac{3}{4}$ cup shortening1 cup chopped dates $\frac{1}{4}$ cups brown sugar1 pkg. chocolate bits

Sift together the flour, baking powder and salt and set aside. Melt the shortening and stir in the brown sugar and allow to cool slightly. Beat in one at a time the 3 eggs, beating well after each addition. Add the vanilla and add to the flour mixture. Blend in the nutmeats, dates, and chocolate bits. Pour into greased waxed paper lined jelly roll pan. Bake at 350 degrees for 25 minutes. Yields 36 bars. Cut when nearly cooled.

PEANUT BUTTER FINGERS

Carol Vruwink

½ cup margarine	½ tsp. soda
½ cup white sugar	⅓ tsp. salt
½ cup brown sugar, firmly packed	½ tsp. vanilla
1 egg. unbeaten	1 cup flour

1/3 cup peanut butter 1 cup quick-cooking rolled oats

Cream margarine, add sugars and cream well. Blend in egg, peanut butter, soda, salt and vanilla. Then stir in flour and oats. Spread in greased 9 x 13'' pan. Bake at 350 degrees for 20-25 minutes. Sprinkle with 1 cup chocolate chips. Let stand 5 minutes. Spread evenly. Combine:

 $\frac{1}{2}$ cup sifted powdered sugar

1/4 cup peanut butter

2-4 Tbsp. evaporated milk.

Mix well. Drizzle over the chocolate in checkerboard fashion but don't spread out. Cool and cut into bars.

MARSHMALLOW BROWNIES

Mrs. Harold Vander Hart Mrs. LeRoy Van Zee

1 cup butterscotch chips	1½ cups flour
½ cup butter or margarine	½ tsp. salt
2 eggs	2 tsp. baking powder
1 tsp. vanilla	2 cups miniature marshmallows
½ tsp. burnt sugar flavoring	2 cups semi-sweet chocolate chips
2/3 cup brown sugar (firmly packed)	½ cup nuts (chopped)

Melt butterscotch chips and butter or margarine over low heat. Cool to lukewarm. Beat eggs, add flavorings, brown sugar and flour that has been sifted with salt and baking powder. Add to butterscotch mixture and stir well. Add remaining ingredients and spread in a well greased 9 x 13 inch pan. Bake at 350 degrees for 20-25 minutes. Do not over bake. The center will be jiggly but becomes firm when cold. Cut into squares when cold.

MARIE'S COCONUT BARS

Bertha Vander Linden

½ cup butter or margarine 1 cup flour ¼ tsp. salt	1½ Tbsp. maraschino cherry juice pieces of maraschino cherries ½ cup coconut
2 tsp. baking powder	1 cup sugar
2 eggs, beaten	½ cup nuts (optional)

Mix the butter or margarine, flour, salt and baking powder as for a pie crust. Press into an 8×10 inch pan. Mix all the rest of the ingredients and pour over the first layer. Bake 20 minutes at 300 degrees.

MERINGUE JELLY BARS

Mrs. John Ter Louw

½ cup shortening	3/4 cup jelly (any flavor)
½ cup powdered sugar	2 egg whites
2 egg yolks	½ cup sugar
1 cup flour	

Mix shortening and powdered sugar. Stir in the egg yolks and 1 cup flour. Press into 13×9 inch ungreased pan to cover bottom. Bake 10 minutes in 350 degree oven. Remove from oven. Spread with jelly, then top with meringue made by beating until stiff, the egg whites gradually beating in the $\frac{1}{2}$ cup sugar. Return to oven and bake 25 minutes more until topping is golden brown. Cool slightly, then cut into bars.

HEAVENLY HASH

Marilyn De Kruyff

 $\begin{array}{lll} 1 \ (12\mbox{-}oz.) \ package \ milk \ chocolate & 1\frac{1}{2} \ large \ packages \ of \ miniature \\ chips & marshmallows \\ 1 \ can \ Eagle \ brand \ condensed \ milk & 1\frac{1}{2} \ cups \ salted \ peanuts \\ \end{array}$

Melt the chocolate chips and milk over low heat. Take from the stove and pour over the marshmallows and peanuts. Put in a greased 9 x 13 inch pan and cool. Cut in pieces and refrigerate or freeze.

DESSERTS PAGE 85

O-HENRY BARS

Kathy Harvey Mrs. Larry Van Zante

4 cups quick oatmeal 1 or 2 tsp. vanilla $\frac{1}{2}$ cup white syrup or dark syrup 1 cup brown sugar $\frac{2}{3}$ cup melted margarine 1 tsp. salt

Mix the above ingredients and pat into greased pan, 9 x 13". Bake at 350 degrees for 20 minutes. Frost while warm with the following, melted together in a double boiler:

1 12-oz. pkg. chocolate chips (or 6 oz. pkg. of chocolate chips and 6 oz. pkg. of butterscotch chips may be used) 2/3 cup crunchy peanut butter

½ cup chopped nuts may be sprinkled on top. Cut into bars while still warm. Cool in refrigerator. Recut when firm.

CHERRY PINEAPPLE BARS

Ella Kool Mrs. Eldon Ray

In small bowl, combine flour, brown sugar and salt, cut in margarine until crumbly. Set aside 1 cup crumb mixture. Press remaining crumb mixture on bottom of 13 x 9 x 2" pan. Bake in 350 degree oven 15 minutes. Cool slightly while preparing topping. In sauce pan, combine sugar and cornstarch. Stir in undrained pineapple and egg yolks. Cook over medium heat, stirring constantly, until mixture thickens and bubbles. Remove from heat and stir in cherries. Spread evenly over baked layer. Sprinkle on reserved crumb mixture. Bake at 350 degree oven for 30 minutes. Cool before cutting into bars. Makes 2 dozen.

MERINGUE BARS

Mrs. J. B. Van Hemert

 $\begin{array}{lll} \frac{1}{2} \; \text{cup butter} & 1\frac{1}{2} \; \text{cups flour} \\ 1 \; \text{cup sugar} & 1\frac{1}{2} \; \text{tsp. baking powder} \\ 1 \; \text{whole egg plus 1 yolk} & 1 \; \text{tsp. vanilla} \end{array}$

Meringue:

The extra egg white $\frac{1}{2}$ cup nut meats 1 cup brown sugar 1 tsp. vanilla

Cream butter and sugar, add beaten egg and extra yolk. Sift the flour and baking powder together and add to first mixture. Add vanilla. Pat dough into greased 9 x 12" pan. Cover with meringue, as follows: Beat the extra egg white until stiff, add 1 cup brown sugar and nut meats. Add the vanilla. Spread over dough. Bake at 375 degrees for 15 minutes.

BUTTERSCOTCH BARS

Doris Horrigan

Work butter into the one cup of flour and put in 9 x 13 inch pan. Mix all the rest of the ingredients and pour over the butter and flour. Bake at 350 degrees for 20-30 minutes. Cool and spread with frosting.

Frosting

 $1\frac{1}{2}$ cups powdered sugar2 Tbsp. orange juice2 Tbsp. butter1 tsp. lemon juice

Sprinkle top with ½ cup nut meats and cut into bars.

CAMP TRAIL BROWNIES

Josephine De Jong

1 cup butter or margarine 6 oz. (6 squares) unsweetened	$\frac{3}{4}$ tsp. salt $\frac{1}{2}$ tsp. baking powder $\frac{1}{2}$ cups quick oatmeal
chocolate 2 2/3 cups sugar	½ cup finely chopped nuts
4 eggs 1 cup sifted flour	2 tsp. vanilla nuts for topping

Melt butter and chocolate together. Beat eggs and sugar together and add the butter and chocolate mixture to it. Add the rest of the ingredients and pour into 10×15 inch pan. Bake at 350 degrees 20-25 minutes.

CHOCOLATE REVEL BARS

Mrs. Larry Van Zante

1 cup butter or margarine	2½ cups sifted flour
2 cups brown sugar	1 tsp. soda
2 eggs	1 tsp. salt
2 tsp. vanilla	3 cups quick cooking oatmeal
Chocolate Filling:	
12 oz. pkg. chocolate chips	2 Tbsp. butter or margarine
15 oz. can sweetened condensed	½ cup chopped nuts
milk	2 tsp. vanilla

Cream butter and sugar. Mix in eggs and vanilla. Sift flour, soda and salt. Stir in oatmeal. Add the dry ingredients to creamed mixture. Set aside. Mix chocolate pieces, sweetened condensed milk, butter and salt together in top of a double boiler and melt. When smooth, add nuts and vanilla. Spread two-thirds oatmeal mixture in 15 x 10 x 1 inch pan. Cover with chocolate mixture. Dot with remaining oatmeal mixture. Bake at 350 degrees for 25-30 minutes.

milk ½ tsp. salt

PECAN CRISPIES

Mrs. C. Vander Linden

½ cup butter 1 tsp. vanilla ½ cup margarine 2 cups flour ½ tsp. salt 1 egg white 1 cup sugar pecans 1 egg volk

Cream together until light and fluffy the first four ingredients. Add egg volk and vanilla and beat until smooth. Stir in flour and mix well. Pat dough onto oiled 10 x 15" cookie sheet. Whip egg white with fork until foamy and spread over dough. Sprinkle with chopped pecans and press into dough. Bake at 300 degrees until firm and dry, about 45 minutes. Cut into bars.

COFFEE BARS

Mrs. Don De Reus

1 cup golden raisins	2 eggs
2/3 cup warm coffee	1½ cups flour
½ tsp. cinnamon	½ tsp. baking powder
2/3 cup margarine	½ tsp. soda
1 cup sugar	½ tsp. salt

Combine raisins, coffee and cinnamon, let stand. Cream sugar, shortening and eggs. Mix flour, baking powder, soda and salt. Combine with creamed mixture, add raisins and blend. Spread in greased 10 x 15 inch pan. Bake in 350 degree oven for about 20 minutes. While warm spread with glaze.

Glaze

1 cup powdered sugar	enough warm coffee to make
1 small lump of butter	thin spreading consistency.
dash of salt	

When cool cut in bars.

WALNUT FINGERS

Mrs. Robert J. VanderWal

to make a

½ cup butter or margarine 1 cup flour	2 Tbsp. flour ½ tsp. baking powder
½ cup coconut	½ tsp. salt
1½ cups brown sugar	2 eggs
1 cup chopped walnuts	1 tsp. vanilla

Work butter into flour until smooth. Pat into 8-inch square pan and bake to a delicate brown in 350 degree oven. Pour mixture of all other ingredients over crust and bake 20 minutes at 350 degrees. When cool, spread with this icing:

1½ cups confectioners sugar 2 Tbsp. melted butter 2 Tbsp. orange juice 1 tsp. lemon juice

NO-BAKE BUTTERSCOTCH BARS

Marge Kuiper

1 cup sugar 3/4 cup butter or margarine

3 eggs, beaten

2 cups crushed graham cracker crumbs

2 cups miniature marshmallows

1 cup coconut

½ cup nuts, chopped

1 large pkg. butterscotch chips

4 Tbsp. peanut butter

dates or candied cherries, optional

Boil the sugar, butter and eggs until thick. Cool, then add the next 4 ingredients. Press into buttered 9 x 13 inch pan. Melt together the butterscotch chips and peanut butter. Pour over first mixture. Allow to set in refrigerator. Cut into bars. Freezes well.

SNAP TAFFY SQUARES

Emily Thies

½ cup butter4 Tbsp. flour½ cup brown sugar2 tsp. baking powder1 cup flour1 can Bakers coconut4 eggs, beaten1 cup chopped pecans2 cups brown sugar2 tsp. vanilla

Mix the $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup brown sugar and 1 cup flour and pat in 9 x 11" pan for crust. Bake 10 minutes at 325 degrees. Mix the rest of the ingredients and pour over crust, bake another 25-30 minutes at 350 degrees.

CARAMEL CHIP BARS

Barb Braafhart

50 light caramels 1 Tbsp. water 1/3 cup evaporated milk 1 cup chocolate chips 1 pkg. German chocolate cake mix $\frac{1}{2}$ - 1 cup nuts

½ cup softened butter

Melt caramels in milk and set aside to cool. Combine cake mix, butter and water until crumbly. Put $\frac{1}{2}$ of this in 9 x 13 pan and bake 6 minutes at 350 degrees. Then sprinkle nuts and chips on this and pour caramel mixture over this and remaining batter, crumble on top. Bake 15-20 minutes at 350 degrees. Refrigerate 30 minutes, then cut.

TRIPLE TASTY FUDGE BARS

Barb Braafhart

1 pkg. fudge frosting mix 1 egg

1 pkg. fudge cake mix ½ cup dairy sour cream

½ cup water 1 cup chocolate chips, semi sweet

Preheat oven to 350 degrees. Prepare frosting mix as directed on package. Combine dry cake mix, $\frac{1}{2}$ cup prepared frosting mix, water and egg. Stir by hand until cake is moistened. Mixture will be stiff. Pat into 9 x 13 pan, greased on bottom only. Beat sour cream into remaining frosting, spread over first mixture. Sprinkle with chocolate pieces. Bake 40-50 minutes. Top will be puffy. Chips do not melt. Cool and cut into bars.

PAGE 89

MARSHMALLOW PECAN BARS

Mrs. Mark De Cook

½ cup butter1 tsp. salt1 cup sugar1 cup pecans

2 eggs 24 halves of large marshmallows 34 cup flour

Mix all but the marshmallows and put into 9 x 13" pan. Bake at 375 degrees for 20 to 25 minutes. Space 24 halves of large marshmallows evenly over crust. Place under broiler until marshmallows are light brown. Cool and frost as follows:

6 Tbsp. butter, melted 1 tsp. vanilla $1^{1/2}$ cups powdered sugar, or more

Add enough strong coffee to spread easily. Pour frosting between marshmallows

MAPLE PECAN SQUARES

Marge Kuiper

Combine flour, ¼ cup brown sugar and butter, with a fork, mix until consistency of fine corn meal. Press mixture into ungreased 9 x 13 pan. Bake for 15 minutes at 350 degrees. Combine two-thirds cup brown sugar and syrup in small saucepan. Simmer 5 minutes. Pour over beaten eggs stirring constantly. Stir in remaining ingredients except nuts. Pour mixture over baked crust, sprinkle with nuts and bake 20-25 minutes at 350 degrees. Cool and cut in squares.

MAPLE SYRUP NUT BARS

Robert Maurer

1 cup sifted cake flour

½ cup whole wheat flour

½ tsp. baking powder

¼ tsp. salt

1 tsp. vanilla or lemon extract

½ cup chopped nuts

Frosting;

1 cup powdered sugar

1 3 cup hot water

½ cup sugar

½ tsp. salt

Tup powdered sugar

1½ tsp. baking powder

½ tsp. vanilla or lemon extract

½ cup chopped nuts

Frosting;

1 cup powdered sugar

1½ tsp. butter

Sift flours, measure. Add baking powder and salt. Beat eggs until light; add hot water gradually and continue beating until mixture thickens. Add sugar gradually. Stir in syrup and shortening gradually, mixing well. Add nuts and flavoring. Add flour. Bake in greased 9x9x2 inch pan at 375 degrees for 20 minutes. Frosting: Mix the powdered sugar, maple syrup and butter together and spread over baked bars.

GERMAN CREAM CHEESE BROWNIE BARS

1 (4 oz.) bar German	½ tsp. vanilla
sweet chocolate	2 eggs
3 Tbsp. butter	3/4 cup sugar
1 (3 oz.) pkg. cream cheese	½ tsp. baking powder
2 Tbsp. butter	1/4 tsp. salt
½ cup sugar	½ cup flour
1 egg	1 tsp. vanilla
1 Tbsp. flour	½ cup nuts

Melt chocolate and 3 Tbsp. butter, set aside to cool. Combine cream cheese, 2 Tbsp. butter, ¼ cup sugar and beat until fluffy. Blend in 1 egg, 1 Tbsp. flour, ½ tsp. vanilla and set aside. Beat 2 eggs until lemon color. Slowly add ¾ cup sugar, beat until thick. Add ½ tsp. baking powder, salt and ½ cup flour. Blend in chocolate mixture and 1 tsp. vanilla. Add nuts. Spread ½ of chocolate mixture in greased 8 or 9 inch square pan. Top with cheese mixture and spoon remaining chocolate mixture over cheese. Marbleize by zigzagging a knife through the batter. Bake at 350 degrees for 30-35 minutes. Cool and cut.

LEMON SQUARES

Mrs. Howard McKee Long Grove, Illinois Lynn Vander Linden

1 cup flour	1 cup sugar
½ cup margarine or butter	½ tsp. baking powder
1/4 cup powdered sugar	1/4 tsp. salt
2 eggs	2 Tbsp. lemon juice

Blend flour, margarine and powdered sugar thoroughly. Press in 8 x 8 x 2" pan. Bake 20 minutes at 350 degrees. Beat rest of ingredients together. Pour over crust and bake 20-25 minutes more. Do not overbake! The filling puffs when baking but flattens when cooled.

FROSTED GINGER CREAMS

Mrs. Verlan Den Adel

1 cup sugar 1 cup lard	2 tsp. soda in 1 Tbsp. vinegar 4 cups flour
3/4 cup dark molasses	1 tsp. cinnamon
1/4 cup dark corn syrup	1 tsp. ginger
1/4 cup buttermilk or sour milk	½ tsp. salt

Cream the sugar and lard together. Add the molasses, corn syrup, buttermilk and soda. Sift together the flour, cinnamon, ginger and salt and add to the rest of the mixture. Press or roll out in greased jelly roll pan. Bake at 350 degrees for 15-20 minutes.

Frosting

2 cups powdered sugar	1 tsp. vanilla
2 Tbsp. cream	1 heaping Tbsp. shortening

ORANGE SLICE BARS

Mrs. Dave Roorda

4 eggs

2¼ cups brown sugar 1½ tsp. vanilla

pinch of salt

2 cups flour

24 candy orange slices, cut up

½ cup nuts

Mix in order given and bake 35 minutes in 350 degree oven. Cool and ice with powdered sugar frosting.

OVEN PEANUT BARS

Stevanna Roorda

3 cups flour 3 Tbsp. butter 1 cup butter 3 Tbsp. water 1½ cups brown sugar ½ cup Karo syrup, white

pinch of salt 1 lb. salted peanuts

2 pkgs. butterscotch chips

Mix flour, butter, brown sugar and salt like pie crust and pat in pans. Bake at 375 degrees for 10 minutes. Melt the chips, butter, water and syrup together and pour in the peanuts. Spread all over the top of crumb base and return to oven for 10 minutes. Loosen edges while warm. Cool and cut. This recipe makes enough peanut bars to fill two pans, one jelly roll pan and an 8 x 8" pan.

NUT BARS

Mrs. Anton Knoot

2 Tbsp. butter or margarine 1/3 cup sifted all purpose flour 1/8 tsp. baking soda

1/8 tsp. salt

1 cup brown sugar ½ cup chopped nuts

2 beaten eggs 1 tsp. vanilla

In 9 x 9 x 2 inch pan, melt butter or margarine. Sift together flour, soda and salt. Stir in brown sugar and nuts. Stir in beaten eggs and vanilla. Carefully pour batter over butter in pan. Do not stir. Bake in 350 degree oven for 20 to 25 minutes. Sprinkle with powdered sugar. Place waxed paper under wire rack. Invert pan immediately onto rack. Cool. Sift cookie again with powdered sugar if desired. Cut into bars. To decorate, write NOEL on each bar with green confectioners sugar icing.

YUM YUM BARS

Evelyn De Cook

2 eggs, slightly beaten 1 cup sugar

34 cup oleo 2½ cups graham cracker crumbs

2 cups miniature marshmallows

½ cup chopped nuts

1½ cups shredded coconut

1 small pkg. butterscotch chips 1 small pkg. chocolate chips

3 or 4 Tbsp. peanut butter

Combine the eggs, sugar and oleo and put on low heat and boil 2 minutes. Remove and cool, then mix in the cracker crumbs, marshmallows, nuts and coconut. Press into 9 x 13" buttered pan. Frost with the chips and peanut butter that have been melted together in a double boiler and spread on top. Refrigerate 30 minutes and cut. Can be kept in or out of refrigerator.

Recipes

1 (8-oz.) pkg. Philadelphia Brand cream cheese ½ cup sugar 1 Tbsp. lemon juice 2 tsp. grated lemon rind 1 cup heavy cream, whipped

½ cup shredded coconut

1 one-lb. jar fresh-chilled orange sections from Kraft or 2 cans drained mandarin orange slices

 2 cups sliced bananas
 ½ cup orange marmalade, peach, or apricot preserves

Combine softened cream cheese, sugar, lemon juice and rind, mixing until well blended. Fold in whipped cream and coconut. Spread mixture in nine inch pie plate, spoon high around rim. Freeze. Before serving drain orange sections, toss fruit with marmalade. Let stand 5 minutes. Fill center of cream cheese shell with fruit.

CHOCOLATE PIE

Janna Van Vliet

1 pkg. (6 oz.) chocolate chips 3 Tbsp. milk 2 Tbsp. sugar 4 eggs (separated) baked pie shell

Melt chocolate over hot water and blend in milk and sugar. Add 4 egg yolks, one at a time, beating well after each addition. Beat the 4 egg whites until stiff, and fold into chocolate mixture. Pour into cooled baked pie shell. Chill.

Serve with whipped cream garnished with chocolate shavings.

BLUEBERRY PIE DE LUXE

Catharina Benes

 $1\frac{1}{2}$ pints fresh blueberries $3\frac{3}{4}$ cup water 1 cup sugar Baked pie shell 3 Tbsp. cornstarch

Put 1 cup of berries into the 34 cup water. Add the sugar to which the cornstarch has been added. Simmer slowly until it thickens. Put raw blueberries into the baked pie shell leaving enough room for the cooked mixture. Pour the cooked berries over the top. Chill and serve with ice cream or whipped cream.

PUMPKIN ICE CREAM PIE

Carol Vruwink

Stir ice cream just to soften, quickly fold in candied ginger, spread in pastry shell. Freeze. Mix pumpkin with sugar, salt, spices and marshmallows, fold in whipped cream. Spread over ice cream layer. Return to freezer for several hours or overnight.

PURPLE PLUM PIE

Dody Boat Mrs. Ron Schipper

Combine plums with sugar, flour, salt and cinnamon. Turn into pie shell and sprinkle with lemon juice. Sprinkle with spicy topping mounding crumbs up in center of pie.

Spicy topping	½ tsp. cinnamon
½ cup flour	½ tsp. nutmeg
½ cup sugar	1/4 cup butter

Combine dry ingredients. Cut in butter until mixture resembles coarse crumbs.

Place pie in heavy brown paper bag from super market. Be sure bag is large enough to cover pie easily. Fold over open end twice to close and fasten with paper clips. Set on baking sheet in hot oven (425 degrees), bake one hour. Remove from oven. Let rest a few minutes before removing from bag. Cool on rack.

Variation: Plum-Good Pie (double crust). Reduce flour to 3 Tbsp. Mix all dry ingredients together. Quarter fresh plums, half fill pie shell then sprinkle with half dry mixture. Add lemon juice, remaining plums, and dry ingredients. Dot with 2 Tbsp. butter. Cover with top crust. Bake at 425 degrees for 35-45 minutes.

PECAN PIE

Sonja Overman

3 eggs	1 cup dark corn syrup
¾ cup sugar	1 cup pecan halves
1/4 lb butter	

Beat eggs until light, slowly add sugar, butter and corn syrup. Pour mixture into 9-inch uncooked pie shell and bake slowly in a 300 degree oven for 40 minutes. Completely cover pie with pecan halves and return to 350 degree oven for 10 to 15 minutes.

CARAMEL PIE

Maurine Timmer

1 can Eagle Brand condensed milk Graham cracker crust ½ pint whipping cream or Meringue crust.
1 cup pecans (broken pieces)

Do not open can and boil for 3 hours, starting out with cold water. Keep can covered with water the entire 3 hours. Cool. Then mix with the whipped cream and broken pecans. Mix until smooth and pour into graham cracker crust or meringue crust and freeze. Use a 9-inch pie tin. Take out of freezer a few minutes before serving.

DESSERTS PAGE 95

GRAHAM CRACKER PIE

Edith Roorda Mrs. Martin Heerema

Crust

½ cup melted butter

20 graham crackers, rolled fine

½ cup brown sugar

Mix well. Line bottom and sides of pie tin, or bottom of rectangular baking pan, using 34 of mixture. Bake in slow oven until butter is melted and crust looks blistered

Filling

2 cups milk 3 egg yolks 3 Tbsp. cornstarch ½ tsp. salt 3/4 cup sugar 1 tsp. vanilla

Mix sugar, cornstarch, and beaten egg yolks. Add milk, salt, and vanilla. Cook until thickened. Pour custard in crust while still warm. Cover with meringue of 3 egg whites, adding about 2 Tbsp. of sugar for each egg white. Sprinkle rest of graham cracker mixture over the top and place in oven to brown at 400 degrees for 8-10 minutes.

Variations:

Banana - Slice two or three bananas in shell before adding filling.

Coconut - Add 1 cup shredded coconut to filling. Sprinkle coconut over meringue before browning.

FRESH FRUIT PIE

Mrs. M. M. De Reus Mrs. Walter Van Wyngarden

1 9-inch baked pie shell

3 Tbsp. cornstarch

4 cups fresh strawberries or peaches ½ cup water 1 Tbsp. lemon juice

1 Tbsp. butter

1 cup sugar

Slice 2 cups of fruit and spread on the bottom of a baked pie shell. Combine the other 2 cups of fruit with the remaining ingredients, mash the fruit and bring mixture to a boil. Cook until thick and clear. Add butter. Cool slightly and then pour over the fresh fruit and let set until cool. Place in refrigerator to chill. Garnish with whipped cream.

FRESH STRAWBERRY PIE

Carolyn Vander Linden

1 quart fresh strawberries 2 cups water 1 package strawberry Kool Aid 1 baked pastry or 1 cup sugar meringue pie shell 3 Tbsp. cornstarch 1 package Dream Whip

Slice strawberries into shell. Combine Kool Aid, sugar, cornstarch and water and boil until thick. Pour over berries while still warm. Cool. Prepare Dream Whip and spread over top. You may use frozen berries and the drained juice as part of the water.

GERMAN SWEET CHOCOLATE PIE

Betty Bergman

Melt chocolate with butter over low heat, stirring until blended. Remove from heat; gradually blend in milk. Mix sugar, cornstarch and salt thoroughly. Beat in eggs and vanilla. Gradually blend in chocolate mixture. Pour into pie shell. Combine coconut and nuts; sprinkle over filling. Bake at 375 degrees for 45 to 50 minutes, or until puffed and browned. (Filling will be soft, but will set while cooling.) Cool at least 4 hours before cutting. (Will make 2 8-inch pies. Use extra coconut and pecans for pie covering and bake for less time; 35 to 40 minutes.) If top browns too quickly, cover loosely with foil the last 15 minutes of baking.

GREEN TOMATO PIE

Bertha Vander Linden

Pastry for 2-crust pie	½ tsp. cinnamon
4 to 6 green tomatoes	1 tsp. salt
1 cup sugar	2 Tbsp. butter
2 Tbsp. flour	lemon juice (from ½ lemon)

Slice tomatoes and sprinkle with salt. Drain well and place in bottom crust. Sprinkle with sugar, flour, cinnamon, lemon juice and butter. Cover with top crust. Bake at 400 degrees for 35 minutes. This tastes much like an apple pie.

RHUBARB PIE

Bonnie Kuyper Simmons

3 cups rhubarb (diced)	3 Tbsp. cream
11/4 cups sugar	1 egg
2 tsp. Minute tapioca	2 Tbsp. butter
½ tsp. salt	2 unbaked pie crusts

Mix 1 tsp. tapioca with sugar, sprinkle 1 tsp. tapioca over bottom crust. Combine cream and beaten egg. Add sugar, salt, and rhubarb. Place in crust and dot top with butter. Cover with top crust, cut steam vents. Bake 10 minutes at 400 and 350 for 30 minutes more.

PIE CRUST	Mrs. Howard McKee	Marie Veenstra Dottie De Vries
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3 cups flour	1 tsp. vinegar
1 cup lard	5 Tbsp. water
1 egg (beaten)	1 tsp. salt

Mix flour and lard until crumbly. Add egg, vinegar, water, and salt mixture. Mix lightly with fork. Roll out on lightly floured board and fit into pie pans. Makes 4 single or 2 double pie crusts.

Mrs. Verlan Den Adel

COFFEE-TOFFEE PIE

1 stick oleo 1 tsp. hot water

3/4 cup sugar 2 eggs

1 sq. melted chocolate 1 9-inch pie shell - baked

2 tsp. instant coffee

Beat together oleo and sugar, blend in chocolate and coffee dissolved in hot water. Add 1 egg and beat 3 minutes. Add other egg and beat 3 more minutes. Pour into baked pie shell. Refrigerate.

Topping

1 pkg. whipped topping 1 tsp. instant coffee 1/4 cup powdered sugar 1 tsp. hot water

Dissolve coffee in hot water. Prepare whipped topping according to directions and fold in sugar and water mixture. Cover pie. Garnish with chocolate curls. Refrigerate at least 2 hours before serving.

PUMPKIN PARFAIT PIE

Elaine Jaarsma

½ cup brown sugar 4 tsp. unflavored gelatin 1 tsp. instant coffee powder ½ tsp. ginger ½ tsp. cinnamon	1 cup boiling water 1 pint vanilla ice cream 1 cup canned or mashed cooked pumpkin 1 9-inch graham cracker crust
½ tsp. nutmeg	

Blend brown sugar, gelatin, coffee powder and spices in mixing bowl; add boiling water; stir to dissolve. Add ice cream by spoonsful stirring until smooth. Stir in pumpkin. Chill until mixture mounds when spooned, about five minutes. Spoon into crust; chill until firm.

HOT WATER PIE CRUST

Mrs. Forrest Roorda

½ cup shortening (lard preferred)	½ tsp. baking powder
1/4 cup boiling water	½ tsp. salt
1½ cups flour	

Pour boiling water over lard and beat until creamy. Sift dry ingredients together. Add to first mixture. Stir with fork until a smooth ball is formed. Cover dough and chill until firm. Roll out. Enough for a two crust pie.

LAZY PEACH PIE

Evelyn Van Dusseldorp

1 stick margarine 1 cup sugar 1 cup flour 2 tsp. baking powder	34 cup milk 1/2 tsp. salt 1 No. 21/2 can sliced peaches
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Melt margarine in 9 x 13 baking dish. Mix next five ingredients and pour over margarine. Pour undrained peaches over all. Bake at 350 degrees for one hour. Serve warm with cream or ice cream.

PAGE 98 DESSERTS

VANILLA CHIFFON PIE

Mrs. Ray Brom Fourth Edition (1948)

Crust

1½ cups crushed chocolate wafers

5½ tsp. soft butter

Mix and press into pie pan. Bake at 375 degrees for 10 minutes. Chill.

Filling

1 Tbsp. gelatin
1 cup milk
1/4 cup cold water
1/4 tsp. salt
4 eggs
1 tsp. vanilla
1/2 cup sugar
1 Tbsp. cornstarch

Beat egg yolks. Add sugar, cornstarch, salt, and milk. Cook in double boiler until quite thick. Soften gelatin in cold water. Whip into hot custard. Add vanilla and chill. When completely cool and started to thicken fold in stiffly beaten egg whites. Pour into chocolate crumb crust or regular pastry crust if preferred. Top with whipped cream. Sprinkle shaved bitter sweet chocolate chips over the top.

PEACH ANGEL PIE

Ellen Onnen Newton, Iowa

3 egg whites Dash salt toasted 3/4 cup sugar 1/3 cup sugar 21/2 to 3 cups drained, chillled, thinly sliced peaches, sweetened fresh or frozen or canned

Beat together egg whites and salt until foamy, gradually add sugar, beating until stiff peaks form. Fold in 1 cup of the **cooled** coconut and the almonds. Spread in well-buttered 9" pie plate (or 9 x 13-inch pan) building up sides. Bake in moderate oven (350 degrees) about 30 minutes or until lightly browned and dry along edge. Cool. Just before serving, fill shell with peaches that have been folded into the whipped cream, or top with the whipped cream. Sprinkle with reserved coconut. (You may use any other fruit desired.)

PUMPKIN PIE

Mrs. Aletta De Cook

Filling for 9-inch shell $\frac{1}{2}$ tsp. nutmeg $\frac{3}{4}$ cup pumpkin $\frac{3}{4}$ eggs $\frac{1}{4}$ cups sugar $\frac{1}{4}$ Tbsp. flour $\frac{1}{4}$ tsp. cinnamon $\frac{1}{4}$ cups milk

Beat eggs slightly. Add sifted dry ingredients. Add the pumpkin. Add the milk and blend together. Pour in unbaked shell and bake in moderate (350 degree) oven until set (45-55 minutes). This amount is for one large pie. For two pies double the ingredients and use five eggs. May flavor with ginger.

DESSERTS PAGE 99

CUSTARD PIE

Make pastry for single crust 9-inch pie.

 $^{3}\!\!/_{4}$ cup sugar $^{1}\!\!/_{2}$ tsp. salt $^{1}\!\!/_{2}$ tsp. salt $^{1}\!\!/_{2}$ tsp. vanilla $^{1}\!\!/_{4}$ tsp. nutmeg $^{1}\!\!/_{2}$ eggs $^{1}\!\!/_{2}$ tsp. vanilla $^{1}\!\!/_{4}$ tsp. nutmeg $^$

Beat eggs lightly, add sugar and salt, and blend well. Add milk and vanilla. Pour into pastry-lined pie plate. Sprinkle with nutmeg. Bake in a hot oven (425) for 10 minutes. Lower temperature to 350 for 25-30 minutes or until custard is firm.

GRASSHOPPER PIE

Elaine Jaarsma

24 cream-filled chocolate	Few drops peppermint extract
cookies, finely crushed	Few drops green food coloring
½ cup margarine, melted	1 jar marshmallow creme
½ cup milk	2 cups heavy cream, whipped

Combine cookie crumbs and margarine. Press into a 9-inch spring pan or an 8 x 8 cake pan, reserving ½ cup of mixture for topping. Gradually add milk, extract and food coloring to marshmallow creme, mixing until well blended. Fold in whipped cream. Pour into pan. Sprinkle with remaining crumbs; freeze. Makes 8 to 10 servings.

MOCK LEMON PIE (RHUBARB)

Dorothy Bosch

2 eggs (separated)	2 3 cup stewed rhubarb
2 Tbsp. water	1 cup sugar
1 tsp. lemon extract	1 heaping Tbsp. flour
2/3 cup boiling water	Baked pie shell

Beat egg yolks with 2 Tbsp. water, add extract, water and rhubarb. Mix sugar with flour and stir in. Cook until thick. Beaten egg whites can be used for meringue or can be folded into cooled mixture. If meringue, bake pie at 400 degrees for 10 minutes. No baking needed if the beaten egg whites are folded in.

OPEN FACE PEACH PIE

Mrs. R. E. Woodford

Peach slices (fresh or canned)	1 Tbsp. flour
to fill pie shell	2 Tbsp. butter
Unbaked pie shell	⅓ tsp. salt
1 cup sugar	2 eggs

Mix until crumbly the sugar, flour, butter and salt. Arrange peach slices in pie shell and sprinkle sugar mixture over peaches. Beat eggs thoroughly and pour over peaches and crumbs. Bake 15 minutes at 450 degrees. Reduce heat to 325 and bake 40 minutes longer.

CHOCOLATE CHIP REFRIGERATOR PIE

Filling

 $\frac{1}{2}$ lb. marshmallows (about 32) 1 tsp. vanilla

1 sq. unsweetened chocolate 3/4 cup milk

1/4 tsp. salt (1 oz.) grated

1 cup whipping cream, whipped ½ cup chopped nuts

Place marshmallows in milk and salt in top of double boiler and allow to melt over hot water. Cool thoroughly. Fold in whipped cream, vanilla, grated chocolate and chopped nuts. Pour into prepared pie shell and garnish top with grated chocolate. Chill and let stand 15 minutes at room temperature before serving.

Shell

1 cup uncooked quick 1/3 cup butter cooking rolled oats 1/4 cup sugar

1/4 tsp. cinnamon

Put butter in 8-inch pie pan and place pan in oven while heating it to 350 degrees. Combine oats, sugar, and cinnamon. Mix with melted butter. Bake 15 minutes. Remove from oven. Shape into shell by pressing mixture against sides and bottom of pan with tip of spoon.

CHEESE CAKE

Mrs. Howard McKee Long Grove, Ill.

Crust:

Filling: ½ tsp. cinnamon 3-8 oz. cr. cheese 1/4 lb. melted butter 3/4 cup granulated sugar 1½ cups graham cracker, 2 eggs

rolled 1 tsp. vanilla 1 pt. sour cream + 4 Tbsp. sugar

Mix crackers, cinnamon and butter, line a spring form pan with mixture. Mix cheese until creamy. Add eggs, sugar, vanilla and beat. Pour into crust. Bake at 350 degrees for 25 minutes. Mix sour cream and 4 Tbsp. sugar. Pour over hot cake and return to oven for 7 minutes. Cool and refrigerate.

PEACH PLUM PIE

Dody Boat

½ cup flour Pastry for one crust pie ½ tsp. cinnamon 2 cups sliced peeled peaches 2 Tbsp. butter 2 cups quartered red plums 1 cup sugar

Place fruits in 8x8x2 pan. Combine sugar, flour and cinnamon and sprinkle over fruits. Dot with butter. Roll pastry into 9-inch square and place over filling. Trim off excess to make even around edge. Fold edge of crust under and press against inside of pan. Brush top with cream and sprinkle with cinnamon sugar. Cut steam vents. Bake at 425 degrees for 35 to 40 minutes. Serve warm with cream or ice cream. Makes 6 servings.

Gladys Power

IMPOSSIBLE COCONUT PIE

4 eggs, well beaten $1\frac{1}{4}$ tsp. salt $1\frac{3}{4}$ cups sugar 2 cups milk $1\frac{1}{2}$ cup flour 1 tsp. vanilla $1\frac{1}{2}$ tsp. baking powder $1\frac{1}{2}$ stick butter, melted

Combine eggs and sugar and beat well. Combine all ingredients in mixer bowl. Add 1 7-oz. pkg. flaked coconut. Mix well. Pour into two greased and lightly floured pie pans and bake at 350 degrees for 25-30 minutes or until center is firm.

SUNNY BANANA PIE

Mrs. Roger Duven

1 9-inch graham cracker crust 2 bananas 2 cups milk 1 3½-oz. pkg. vanilla 1 8-oz. pkg. soft cream cheese instant pudding

Slice bananas on crust. Gradually add $\frac{1}{2}$ cup milk to cream cheese, mix until well blended. Add pudding mix and remaining milk. Beat slowly one minute. Pour into crust. Garnish with Cool Whip.

QUESO NAPOLITANO (FLAN)

Alice Carlson

1 can Eagle brand condensed milk
5 eggs 34 cup sugar
1 tsp. vanilla 3 Tbsp. vinegar
1 can water A little hot water

Blend the milk, eggs, vanilla and 1 can of water in a blender. Place in a container coated with burnt sugar. Steam for 20 minutes or until set. May be baked in a slow oven with pan placed in a pan of water. Burnt sugar: Place the sugar in a heavy pan with about 3 Tbsp. vinegar. Heat over a hot flame. Stir continuously until it gets brown. It gets too brown quickly so watch it carefully. Add a little hot water to make a thick syrup.

FROZEN LEMON DESSERT

Maurine Timmer

Melt butter in saucepan. Blend in brown sugar. Cook over low heat, stirring constantly to prevent scorching. Cook to crack stage. Add Wheaties and chopped nuts. Stir until well coated. Spread mixture in a thin layer on a baking sheet. Cool. Then crumble nut-crunch mixture into small pieces. Beat egg whites until stiff. Gradually add 1 cup white sugar. Beat egg yolks

Beat egg whites until stiff. Gradually add 1 cup white sugar. Beat egg yolks until thick and lemon colored. Fold into the meringue. Mix together grated rind and juice of 2 lemons (about 8 Tbsp.) Butter 9x 13 inch pan. Whip the cream and add to meringue. Pour in half of lemon filling. Sprinkle a little more than ½ the crunch mixture over the filling. Add remainder of filling and sprinkle remaining crunch mixture on top. Freeze quickly until firm. Cut in squares.

PAGE 102 DESSERTS

BURNT SUGAR PIE

Margaret Vander Kraan Thorpe

1 tsp. vanilla 1 cup milk

1 envelope plain gelatin 4 tsp. burnt sugar flavoring 4 eggs (separated)

3/4 cup sugar

1/4 tsp. salt

Place 1 cup milk and gelatin in top of double boiler and heat to dissolve the gelatin. Beat egg yolks until light and add ¼ cup sugar. Add the yolks to the milk and cook until the mixture coats a spoon. Add flavorings and cool until the mixture thickens. Beat the egg whites until foamy gradually beating in the remaining sugar. Fold into gelatin mixture and pile into baked pie shell. Chill

Never Fail Pie Crust

 $1\frac{3}{4}$ cups sifted flour $\frac{1}{2}$ cup shortening $\frac{1}{4}$ cup water 1 tsp. salt

Cream shortening and ½ cup flour. Add salt and remainder of flour. Add water and mix to crumb stage. The dough is now ready to roll but is improved by chilling 30 minutes or more. Line pie pan and bake at 400 degrees for 12 minutes. Cool and fill with the filling.

CALIFORNIA WALNUT PIE

Edgar Van Arkel

1/4 cup margarine1 cup sugar2 Tbsp. flour3 eggs, well beaten1/2 cup dark corn syrup1 cup coarsely broken walnuts1/4 cup California sherry1 9-inch unbaked pie shell

Melt butter and stir in flour, add corn syrup, wine and sugar. Cook, stirring constantly until mixture boils. Gradually stir hot mixture into beaten eggs. add walnuts. Pour into pie shell. Bake in 375 degree oven about 45 minutes or until firm. Serve warm or cold topped with whipped topping or vanilla ice cream.

RHUBARB PIE

Mrs. Richard Slings

1 cup flour

1 tsp. baking powder

½ tsp. salt

1 egg 2 Tbsp. milk 3 cups rhubarb, cut up 1 3-oz. package strawberry jello 2 Tbsp. butter

Combine first four ingredients. Add egg and milk; mix and press in greased pie pan. Put rhubarb in shell and sprinkle with jello.

Topping

½ tsp. cinnamon ½ cup flour 1/4 cup melted butter 1 cup sugar

Mix all together and cover rhubarb. Bake at 350 degrees for 50 minutes.

PAGE 103

APPLE DUMPLINGS

Mrs. William Vander Lught Mrs. Agnes B. Kuyper Mrs. Bob Klein 1948 Cookbook

21/4 cups flour 3/4 cup shortening 3/4 tsp. salt 7-8 Tbsp. ice water Syrup: 1 cup sugar 1/4 tsp. cinnamon

4 Tbsp. butter 2 cups water

Filling: 8 medium sized tart apples ½ cup sugar 1½ tsp. cinnamon 1 Tbsp. butter

Cut shortening into sifted flour and salt with knife or blender, until mixture looks like meal. Sprinkle water lightly over mixture, blending with fork until dough can be pressed into a ball. Roll out 1/4 inch thickness. Cut in 7" squares. Pare and core apples and place on squares. Fill centers with mixed sugar and cinnamon. Dot with butter, seal moistened edges well. Place 2 inches apart on an 8 x 12" pan. Make a syrup of sugar, cinnamon and water. Boil 3 minutes. Pour around dumplings. Bake 5-7 minutes in very hot oven until lightly brown. Reduce heat to 350 degrees and bake 30-50 minutes more. Serve warm with whipped cream.

APRICOT REFRIGERATOR DESSERT

Maurine Timmer

½ cup soft butter 2 cups powdered sugar 1/4 tsp. salt 4 eggs, beaten separately 1 can apricot pie filling

1 lb. vanilla wafers 1 cup whipping cream 1 tsp. vanilla

1 cup chopped nuts

Top Laver:

1 pkg. raspberry jello

1 can blueberry pie filling

1 cup boiling water

Crush vanilla wafers, spread in 9 x 13 inch pan, reserve some for top. Cream butter, sugar; add salt, egg volks, vanilla and mix. Add beaten egg whites. Pour mixture over crumbs in pan. Cover with nuts, spread apricot pie fillling over this. Spread whipped cream over apricots. Sprinkle remaining crumbs over top. Chill. Can be made the day before.

BLUEBERRY JELLO

Mrs. Jim Brandl

Bottom laver:

1 cup $\frac{1}{2}$ and $\frac{1}{2}$

2 cups sugar 1 tsp. vanilla

2 cups sour cream

1 envelope plain gelatin in ½ cup water

Bring the 1/2 and 1/2 and the sugar almost to a boil. Add the vanilla, sour cream and gelatin and spread in long pan for bottom layer. Then let set about an hour. Dissolve the jello in the boiling water, add the pie filling and pour on bottom layer and refrigerate.

PAGE 104

DESSERTS

ANGEL FOOD DESSERT

2 pkgs. Knox gelatin ½ cup cold water 2 cups hot milk ¾ tsp. salt 1 cup sugar 1 large angel food cake 1 tsp. vanilla

1 lb. miniature marshmallows ½ cup diced maraschino cherries 1 cup crushed pineapple, drained ½ cup nut meats 1 (9-oz.) carton Cool Whip or

1 (9-oz.) carton Cool Whip or 2 cups heavy cream, whipped

Dissolve the gelatin that has been softened in the ½ cup cold water, in hot milk and add sugar and salt. Let cool till partially set, then beat until light and fluffy. Then add all the rest of the ingredients, except the cake. Mix all together, then break the angel food cake into small pieces and carefully mix with cream mixture. Put into flat pans or into angel food tin and chill overnight. If using an angel food pan, remove it just like an angel food cake, being careful that it doesn't fall out too fast or it may break into pieces.

DUTCH APPLE DESSERT

Catharina Benes

8 apples
1 cup brown sugar
½ cup white sugar
1 tsp. cinnamon
½ tsp. nutmeg
3 Tbsp. flour

1 cup whipping cream Topping:
1 cup brown sugar
3 Tbsp. butter
1 cup flour
pecan halves

Wash, pare and slice apples into mixing bowl. Add sugar, cinnamon, nutmeg, flour and cream. Mix well and pour into 2 10" round baking dishes. Cover with topping. Topping: Mix ingredients to the consistency of pie dough. Sprinkle over mixture in pans and garnish with ½ cup pecan halves. Bake in preheated oven at 375 degrees for 10 minutes, then reduce heat to 350 degrees for 40 minutes.

COCOA-CREAM CRUNCH

Mrs. J. A. Kuyper

4 egg whites 1¼ cups sugar 1/8 tsp. salt Chocolate whipped cream filling:

½ cup sugar

2½ Tbsp. Droste cocoa

24 round salted crackers, crushed 1/8 tsp. salt

1 cup toasted almonds, chopped fine1 cup whipping cream

Beat egg whites with salt until they peak. Gradually add sugar and continue beating until mixture stands in stiff peaks. Stir in crackers and almonds. Spread batter on 2 inverted greased and floured 9" round or square cake pans, keep mixture from edge of pan. Bake 25 to 30 minutes at 325 degrees. Cool. Carefully remove 1 layer to serving plate. Cover with chocolate whipped cream. Top with second layer. Easier to cut if allowed to stand in the refrigerator overnight. Place tablespoon of chocoate whipped cream on each piece when ready to serve. Chocolate whipped cream filling: Mix the sugar, cocoa and salt and add the whipping cream. Let stand in refrigerator a short while. Whip until stiff. Make second recipe of chocolate filling for the topping.

PAGE 105

BLUEBERRY TORTE

Mrs. Dick Vander Wilt

16 graham crackers or 1 cup crumbs

1/3 cup butter ½ cup sugar

1 pkg. 8 oz. cream cheese

½ cup sugar

2 eggs 1 tsp. vanilla

1 can blueberry pie filling

Melt butter and mix in crumbs and $\frac{1}{2}$ cup sugar. Put mixture in bottom of pan. Bring cheese to room temperature, beat until smooth. Beat in ½ cup sugar. Add eggs one at a time. Beat until smooth. Pour over crumbs. Bake at 350 degrees for 25 minutes, cool. Spoon Blueberry mix (or any other desired pie filling) on top and chill about three hours.

CHOCOLATE MOUSSE

Mrs. Lester Mount Bronxville, New York

3 squares bitter chocolate 1/4 cup milk

3 Tbsp. Brandy

4 eggs

Dash of salt

1/8 tsp. cream of tartar

3/4 cup sugar

Melt chocolate in double boiler with milk. Add brandy. Beat egg whites to form soft peaks, add salt, cream of tartar. Gradually add 1/4 cup sugar and beat well until stiff peaks are formed. Beat egg yolks until pale and thick. Gradually add 1/2 cup sugar, continue beating. Mix yolk mixture with chocolate. Fold in egg whites and chill. Serves 8.

BLACK BOTTOM PUDDING

Mrs. Irwin J. Lubbers Des Moines, Iowa

1 cup sifted flour 2 tsp. baking powder 1/4 tsp. salt 3/4 cup sugar 1½ Tbsp. cocoa ½ cup milk

2 Tbsp. melted butter 1 cup nutmeats 4 Tbsp. cocoa 1 cup brown sugar 1½ cups boiling water

Mix first five ingredients, then stir in the milk, melted butter and chopped nutmeats. Combine the 4 Tbsp. of cocoa with the brown sugar and sprinkle over the cake. Then pour the boiling water over all. Bake for 45 minutes in a 350 degree oven. Bake in an 8-inch greased pan.

ENGLISH TOFFEE

Linda Orr

1 lb. butter 2½ cups sugar

4 squares melted chocolate

1 Tbsp. vanilla

8 eggs

1 cup dry milk

Topping:

3 cups graham crackers, crushed

1 stick butter or margarine

34 cup powdered sugar

Cream butter and sugar. Add chocolate and vanilla. Beat in eggs one at a time. Add dry milk, beat 2 minutes. Mix the topping ingredients together and spread on other mixture. Refrigerate.

Frances Van Wyngarden

APPLE TORTE

1 cup sugar 1 tsp. soda

½ cup oleo ½ tsp. baking powder

1 beaten egg ½ tsp. salt 2 cups chopped apples 1 tsp. cinnamon 1 cup sifted flour ½ cup chopped nuts

Serve warm with Sauce:

1/2 cup butter
1/2 cup butter
1/2 cup evaporated milk
1/2 cup white sugar
1/2 tsp. vanilla

Cream the sugar and oleo and add the next 8 ingredients. Bake in a 9' square pan at 350 degrees for 35-40 minutes. Heat together the ingredients for the sauce until butter is melted, do not boil. Serve warm over apple torte. Serves 9.

CHERRIES IN THE SNOW

Shirely Weller

Crunchy crust: Filling:

1 cup flour 1 8 oz. package cream cheese ½ cup oleo 2 cups confectioners sugar

 $\frac{1}{4}$ cup brown sugar 2 tsp. vanilla

½ cup nuts, chopped ½ pint whipped cream or Cool Whip 1 can cherry pie filling

Combine the ingredients for the crust and place in pan and bake for 15 minutes at 375 degrees. Crumble into 9x12" pan and pat down. Cream cheese, confectioners sugar and vanilla. Fold in whipped cream and spoon over cooled crust. Spoon cherries over mixture and chill several hours.

CHOCOLATE CREAM

Ursula Berger

 $6\frac{1}{2}$ oz. dark chocolate 3 egg whites 3 egg yolks 8 oz. cream

3 tsp. sugar

Melt the chocolate and let cool. Then mix in the egg yolks and sugar. Beat the egg whites until firm then add the cream and beat until thick, and add mix into chocolate. Refrigerate.

APPLE SLICES

Mrs. Bob De Jong

Pie Crust: 2 handsful corn flakes

3 cups flour Filling:

1 cup lard 4 cups apple slices 5-6 Tbsp. water 1 tsp. cinnamon 1 egg, beaten 1 cup sugar 1 tsp. salt 2 Tbsp. flour

Mix pie crust and roll out $\frac{1}{2}$ of the dough. Put in jelly roll pan. Put 2 handsful corn flakes over crust. Add filling. Roll out remaining dough, seal edges. Prick top. Brush top crust with egg white or cream. Bake 1 hour at 400 degrees. String with frosting.

CHERRY ICE CREAM DESSERT

Nola Emmert

1 pkg. graham crackers 4 cups vanilla ice cream (soft)

½ stick butter or oleo 2 cups milk

¹/₄ cup sugar 1 can cherry pie filling

3 pkgs. vanilla instant pudding

Combine the crackers, oleo and sugar, put in a 9x12" pan and bake at 375 degrees for 8 minutes. Mix together the pudding, ice cream and milk and pour over cooled crust. Chill. Pour cherry pie filling over all.

ENGLISH TRIFLE

Mrs. N. E. Ryerson

Jelly roll or sponge cake 1 cup whipping cream 2-3 Tbsp. Sherry (optional) 1 can fruit or

1 pkg. jello 1 pkg. frozen berries

1 pkg. vanilla pudding

Slice jelly roll and line bottom of large (3 quart) glass bowl. Sprinkle cake with 2 or 3 Tbsp. sherry. Use fruit and jello as desired, such as strawberries and strawberry jello, pears and lime jello -- be creative! Pour fruit and juice on cake and chill. Make jello according to pkg. directions. Chill until slightly thick and pour on top of fruit. Chill to set jello. Make pudding and let cool. Pour on top and chill to set pudding. Top with whipped cream and garnish with toasted almonds or decorate as you wish. Bring whole dish to table to serve into individual dessert dishes. The colored layers should be very definite and look pretty before serving. Serves 10 to 12.

KISS PUDDING

Betty Bergman

3 eggs, separated 1 tsp. vanilla 2 cups milk ½ cup powdered sugar

½ cup sugar 2 squares chocolate, melted

Make a soft custard of egg yolks, milk and sugar, add vanilla. Beat egg whites stiff, but not dry, add powdered sugar as for meringue. Add melted chocolate to egg whites. Pour custard into serving dish. Put egg white mixture on top. Chill in refrigerator. This may be put into individual serving dishes before chilling.

CHOCOLATE ICE-BOX DESSERT

Ed Van Arkel

2 cups powdered sugar 2 egg yolks

1 rounded tsp. cocoa 1 cup chopped nuts

½ cup butter 2 egg whites

1 tsp. vanilla ½ box vanilla wafers

Mix together the sugar, cocoa, butter, vanilla, and egg yolks. Add nuts after other ingredients have been well blended. Beat egg whites stiff. Add to mixture. Crush $\frac{1}{2}$ box vanilla wafers. Line 8x8" glass buttered dish. Turn in mixture. Add remaining crumbs on top. Put in refrigerator.

COCONUT PECAN TORTE

1 (3½-oz.) pkg. vanilla or coconut pudding 1½ cups milk 1½ cup chopped pecans 24 ladyfingers, split 2 cup orange juice 2 3 cup softened butter 2 2¼ cups powdered sugar ½ tsp. almond extract ½ cup chopped pecans 2 cups grated coconut, toasted whipped cream

Prepare pudding according to package directions, using only 1½ cups milk. Cover surface with waxed paper and cool. Line an 8" square pan with several layers of waxed paper, allowing paper to extend as 2" tabs above edge of dish. Line bottom and sides of pan with ladyfingers. Sprinkle with 2 Tbsp. orange juice. Cream butter until light and fluffy. Alternately add sugar and pudding, then add almond extract, pecans and coconut. Spread one-third of mixture on ladyfingers. Arrange ½ of remaining ladyfingers on mixture. Sprinkle with 1 Tbsp. orange juice. Top with another layer of pudding mixture. Repeat layers again. Chill thoroughly, at least 4 hours. Grasp paper tabs to remove from dish. Lift onto serving platter, slide waxed paper from underneath. Garnish with whipped cream. Makes 12 servings.

CREAM PUFFS

Pauline Rietveld

Bring water to boil. Add shortening and stir until melted. Quickly add flour and salt. Cook 1 minute or until mixture forms compact mass. Cool slightly. Add eggs one at a time, and blend until thick and shiny. Shape by spoonsful on a greased cookie sheet. Bake at 450 degrees for 10 minutes. Reduce to 350 degrees for 25 minutes. Let cool and fill. Filling: Combine shortening, sugar, milk, salt and vanilla. Beat vigorously for 10 minutes. Combine powdered sugar and water and mix with first mixture. Let cool. Open cream puffs and fill with filling.

SODA CRACKER DESSERT

Mrs. Frank Hiemstra

6 egg whites ¹ / ₈ tsp. salt	1 cup nuts, chopped Vanilla
1 rounded tsp. cream of tartar 1¾ cups sugar 36 soda crackers, crushed	Topping: 1 can apricot, pineapple pie filling 1 envelope prepared dream whip

Add salt to egg whites, beat till foamy, add cream of tartar, beat until stiff, gradually add sugar, crumbs, nuts and vanilla. Grease 9x12" pan lightly, bake in 350 degree oven 25 minutes. Let stand until cold. Top with 1 can apricot, pineapple pie filling, mixed with 1 envelope of prepared Dream Whip. Put on baked crust. Sprinkle with coconut.

SALAD OR DESSERT

Mrs. Larry Van Zante

Crust:

½ cup butter

½ cup brown sugar

1 cup flour

3/4 cup chopped nuts

Filling:

3 pkgs. strawberry jello 3 cups boiling water

2 pkg. frozen strawberries

Topping:

24 marshmallows

2/3 cup milk

1 pkg. Dream Whip

Mix together the ingredients for the crust and pat into a 9 x 13 $^{\circ}$ pan. Bake 15 minutes at 325 degrees. Dissolve the jello in the boiling water, stir in the strawberries and pour over crust. Let this congeal. Melt the marshmallows in the milk, let cool, then add the whipped Dream Whip and pour over the jello mixture.

MINT DAZZLER

Love Scholte

Vanilla or graham cracker crust to cover 8x12'' pan ½ cup butter

1 cup powdered sugar

3 slightly beaten eggs

3 squares melted bitter chocolate

1½ cups whipping cream

18-oz. pkg. miniature marshmallows ½ cup crushed peppermint

stick candy

Cream butter and sugar and add eggs and melted chocolate and pour over the graham cracker crust. Whip the cream and add the marshmallow and candy and pour over the other layer. At Christmas time this may be decorated with red or green sugar. Keeps several days in the refrigerator.

RHUBARB COBBLER

Marilyn DeKruyff

2 eggs

1 cup sugar 2 cups flour

2 tsp. baking powder

½ tsp. salt

1 cup milk 2 Tbsp. oil

5 cups chopped rhubarb

 $1\frac{1}{2}$ cups sugar

Mix first 7 ingredients, pour over 5 cups of chopped rhubarb in buttered pan. Put $1\frac{1}{2}$ cups sugar over all. Bake at 350 degrees for 1 hour.

EGYPTIAN TORTE

Mrs. Paul Farver

1 1/3 cups cream 1 1/3 cups sugar

1 cup chopped toasted almonds 1 pkg. cake mix, yellow

4 egg yolks 1 cup chopped dates

toasted coconut or coconut
1 cup cream, whipped and sweetened

1 tsp. vanilla

Cook cream, sugar, egg yolks and dates over low heat until thickened. Remove from heat and add vanilla and chopped almonds. Use above as filling between layers of cake which has been divided into 4 layers. Frost sides and top of cake with whipped cream. Good bridge dessert.

ICE CREAM PINEAPPLE DESSERT

Donna Steenhoek Nola Emmert

Combine crumbs, sugar, and margarine in 8-inch square pan. Mix well. Press firmly to bottom of pan. Chill. (May use graham cracker crust.) Pour milk into large mixing bowl. Add pudding mix and ice cream. Beat slowly one to two minutes. Pour into crust. Chill. Drain pineapple, reserving $\frac{1}{2}$ cup syrup. In small pan combine cornstarch with small amount of syrup until smooth. Stir in pineapple and remainder of the $\frac{1}{2}$ cup syrup. Bring to boil over medium heat, stirring constantly until thick and clear. Chill. Spread over white layer. Chill one hour before serving. May be varied by using any desired canned pie filling in place of the pineapple layer.

FROST ON THE PUMPKIN

Emily Thies

1 cup flour	1¼ cups sugar
½ cup sugar	½ tsp. salt
½ cup oleo	½ tsp. ginger
½ cup nuts	½ tsp. nutmeg
1 cup cooked or canned pumpkin	1 cup whipping cream, whipped

Make a crumb mixture with the 1 cup flour, ¼ cup sugar, oleo and nuts. Mix and spread very thin on dripping pan. Bake 375 degrees 12-15 minutes until light brown. Crumb with fork while hot. Place half of cooled crumbs in an 8 x 8" pan. Mix the rest of the ingredients and pour over crumbs. Top with 1 pint vanilla ice cream and the rest of the crumbs.

KIDS'FAVORITE DESSERT

Marlys De Wild Helen Klein

Prepare any crumb crust in a	1 quart softened vanilla ice cream
9x13" pan	1 cup heavy cream, whipped
2 pkgs. chocolate instant pudding	and sweetened
2 pkgs. vanilla instant pudding	Milk chocolate shavings or curls
3 cups milk	

Add instant puddings to the milk and beat until thick. Blend in softened ice cream. Fold into crumb crust. When set, top with sweetened whipped cream. Garnish with chocolate shavings or curls. Refrigerate. Serves 12-15.

Variation:

Crust:
12 soda crackers
12 graham crackers
2 Tbsp. brown sugar
½ cup oleo

Use just 2 pkgs. of vanilla instant pudding and 2 cups of milk and $\frac{1}{2}$ gallon of Butterbrickle Ice Cream instead of the 1 qt. vanilla and 1 qt. chocolate.

LEMON CHEESE CAKE

Robert Maurer

Crust:

28 graham crackers, crumbed

1/4 cup sugar

1/4 lb. margarine, melted

Mix crackers, sugar and margarine together and pat into an ungreased 9 x 13 x 2-inch pan.

Filling:

1 pkg. lemon jello 1 8-oz. pkg. cream cheese

½ cup sugar 1 large can Milnot 1 cup hot water (chilled overnight)

Dissolve jello in water and cool. Soften cream cheese and mix with sugar until light and fluffy. When jello is cool, slowly add to cream cheese mixture beating well after each addition. Beat Milnot in large bowl until stiff then add to jello and cream cheese mixture. Pour over graham cracker crust. Spread graham cracker crumbs on top. Chill several hours.

LIME-SHERBET ICE CREAM DESSERT

Kathy Blom

1½ cups Ritz cracker crumbs Topping:

4 Tbsp. sugar

4 Tbsp. Real Lemon 7-8 Tbsp. melted butter (bottled lemon juice) 1 quart lime sherbet

1 cup sugar 1 quart vanilla ice cream 6 Tbsp. butter

2 well-beaten eggs

Combine crumbs, sugar and 7-8 Tbsp. butter and press into a 9x13" pan. Mix together 1 quart lime sherbet and 1 quart vanilla ice cream and spread on the crust. Freeze. Combine lemon juice, sugar and butter. Cook over low heat until slightly thickened. Add some of the hot mixture to the beaten eggs and then add to the hot mixture. Cook 2 more minutes. Beat vigorously. Cool. Pour over ice cream and freeze

LEMON FREEZE WITH BLUEBERRIES

Carol Vruwink

11/2 cups cold milk 1 cup blueberries 1 pkg. (4 serving size) 1/4 cup firmly packed brown sugar lemon instant pudding mix \quad \text{1/8} tsp. cinnamon ½ tsp. lemon rind Additional whipped topping

1 pint frozen whipped for decoration topping, thawed

Pour milk into 1 quart bowl. Add pudding mix and lemon rind. Beat slowly until well blended, 1-2 minutes. Blend in 1 pint thawed topping. Pour into 8x4" loaf pan. Freeze until firm, 4 hours or overnight. Unmold onto serving platter. Decorate around base and top with whipped topping as desired. Return to freezer. Just before serving combine sugar, berries and cinnamon. Spoon onto top of mold and around base. Serves 6-8.

FOUR-LAYER DESSERT

Susie Boot

First Layer: ½ cup melted margarine ½ cup flour ½ cup chopped pecans

Mix thoroughly and pat into a 9 x 13 pan. Bake 15 minutes at 350 degrees. Cool.

Second Layer:

1 8 oz. pkg. cream cheese, 1 cup powdered sugar softened to room temperature 1 cup Cool Whip

Mix ingredients together and spread over first layer. Chill.

Third Layer:

2 pkgs. instant pudding mix (any desired flavor combination) 3 cups milk 1 tsp. vanilla

Mix together and beat until thick, pour over second layer. Chill.

Fourth Layer:

Top with Cool Whip or whipped cream sweetened with powdered sugar. Sprinkle chopped pecans on top.

MOCHA DELIGHT

Love Scholte

1½ Tbsp. instant coffee	1 pint whipping cream
3/4 cup hot water	1 loaf angel food cake
½ lb. marshmallows	nutmeats

Dissolve coffee in hot water and add marshmallows. Cool. Break angel food cake loaf into pieces. Whip cream and stir into cooled coffee and marshmallow mixture. Alternate layers of cake and cream mixture in two 8x8'' pans. Sprinkle with nuts and cut in squares. Serves 18.

ENGLISH PIE

Mrs. Irwin J. Lubbers Des Moines, Iowa

1½ cups of diced apples 1/3 cup of broken nutmeats ¾ cup sugar 1 beaten egg ½ cup flour	$1\frac{1}{2}$ tsp. baking powder pinch of salt ice cream or fruit with whipped cream
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Mix the first four ingredients, then sift the flour, baking powder and salt into the first mixture. Bake 30 minutes at 375 degrees in a greased pie tin. Serve with topping of ice cream or whipped cream and fruit.

DESSERTS

PAGE 113

PINE-COT PARFAIT (1 gallon freezer)

1 box strawberry jello $1 \text{ No. } 2\frac{1}{2} \text{ can apricot halves}$ 2 cups boiling water $1\frac{1}{2} \text{ cups water}$ 2 cups sugar 2 cups cream 1 cup pineapple juice $1\frac{1}{4} \text{ tsp. solf}$

Dissolve jello in boiling water; add sugar and salt; and cool. Put apricots through sieve. Add pineapple juice and 11/2 cups water and blend with jello mixture. Whip the 2 cups of cream and stir into fruit mixture. Freeze.

ICE CREAM FOR FREEZER

Mrs. Richard Slings

4 eggs 1 pint $\frac{1}{2}$ and $\frac{1}{2}$ 21/2 cups sugar 1 pint whipping cream, whipped ½ tsp. salt 1 quart cold milk 2½ tsp. vanilla

Mix the eggs, sugar and salt until thick. Combine all ingredients and freeze. Makes 1 gallon.

PINK ARCTIC DELIGHT

Mrs. Dean Butler

Crust: ½ cup oleo 1 cup unsifted flour ½ cup flaked coconut 1/4 cup firmly packed brown sugar

Filling: 1 tsp. almond extract ½ cup oleo 1 tsp. vanilla

2 cups powdered sugar ½ tsp. grated orange rind (optional) ½ gallon strawberry ice cream 3 eggs, separated

Preheat oven to 400 degrees. Crust: In medium bowl combine flour and sugar. Cut in oleo until mixture resembles a coarse meal. Stir in coconut. Press into bottom of a 9x13" pan. Bake at 400 degrees for 12-15 minutes until golden brown, Remove from oven and while hot stir with spoon; pat crumbs into same 9x13" pan. Cool. Filling: In large mixer bowl cream oleo, gradually beat in sugar. Add egg yolks, almond extract, vanilla and orange rind, beat until fluffy. In small mixer bowl beat egg whites until stiff, fold into oleo mixture. Spread over crust. Freeze. Top with strawberry ice cream that has been softened enough to spread. Freeze until firm. (Yield: 15-18 servings.)

RHUBARB CRUNCH

Marlys De Wild

Topping: 3 cups rhubarb, cut up 3/4 cup brown sugar 2 eggs, beaten 1 cup granulated sugar 1 cup flour 2 Tbsp. flour ½ cup butter

Beat eggs, add flour and sugar. Blend. Add rhubarb, coating the pieces well. Put into greased 8x8" pan. Combine the brown sugar, flour and butter and sprinkle over rhubarb. Bake 45 minutes at 350 degrees. Serves 8 or 9.

210-oz. pkg, frozen red raspberries, Thaw and drain, save juice

Crunch:

1 cup butter

½ cup brown sugar 2 cups flour

Nuts

Topping:

1 large package miniature

marshmallows

2 cups whipped cream or 1 large Cool Whip

Mix the butter, brown sugar and flour and spread in 9x13" pan. Bake at 400 degrees, 12-15 minutes. When cool, stir with fork until crumbly. Add any kind of nuts you wish. Heat juice and dissolve 1 large pkg. miniature marshmallows in that. Cool. Add 2 cups whipped cream. Add raspberries. Put half of crunch in bottom of pan. Spread mixture over that. Put rest of crumbs on top. Chill.

ZUIDER ZEE

Catharina Benes

Crust:

2 Tbsp. cornstarch

1 pkg. Holland rusks

1/4 tsp. salt ½ cup softened butter or margarine 2 cups milk

1/4 cup sugar

½ tsp. vanilla

1 tsp. cinnamon

2 egg whites 1/4 cup sugar

Filling: 1/4 cup sugar

2 egg yolks

Roll rusks fine. Blend with softened butter or margarine, sugar and cinnamon. Save a little for top. Press rest evenly against bottom and sides of 8" pie pan. Filling: Blend sugar, cornstarch and salt in saucepan, gradually stir in milk. Cook and stir over moderate heat until mixture thickens, about 1 minute. Remove from heat, stir half of mixture into 2 beaten egg yolks. Return to remaining mixture in pan. Boil 1 minute more stirring constantly. Add vanilla. Pour into crust. Beat egg whites until stiff, but not dry, gradually beat in sugar. Spread meringue on filling. Sprinkle with remaining Holland Rusk crumbs. Bake in hot oven (425 degrees) 5 minutes.

RED PLUM COBBLER

Dody Boat

3 cups sliced pitted red plums

1 cup sugar

½ tsp. cinnamon 1 cup prepared biscuit mix

2 Tbsp. cornstarch 1 cup water

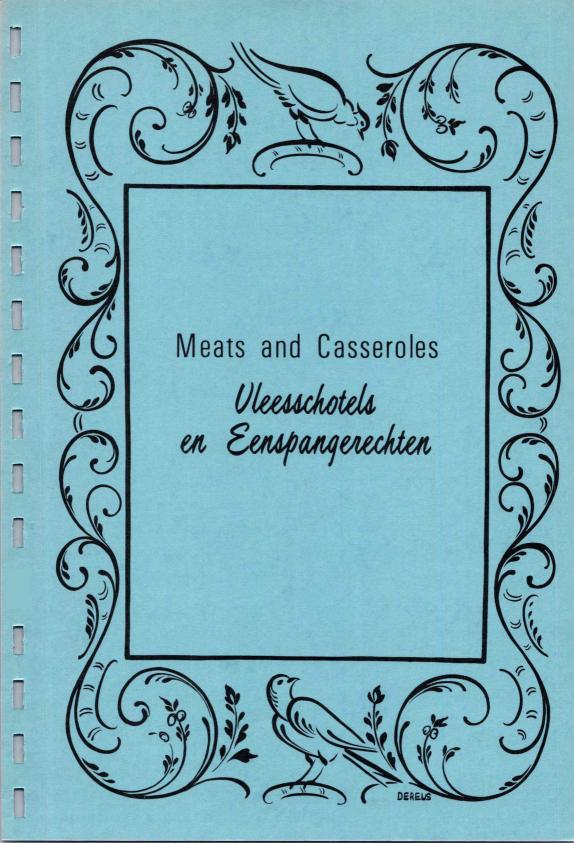
1 Tbsp. sugar

1 Tbsp. butter

1/3 cup milk

Combine plums, sugar and cornstarch in sauce pan. Add water and cook stirring constantly until mixture comes to boil. Remove from heat and stir in butter and cinnamon. Pour into greased 1½ quart casserole. Place in hot oven while you prepare biscuit topping. Combine biscuit mix and sugar. Add milk and stir to make a soft dough, with fork, beat 20 strokes. Drop by spoonsful on top of hot plum mixture. Bake at 400 degrees for 25 minutes or until mixture is bubbly and biscuits brown. Serve warm in bowls topped with ice cream.

Recipes



PEPPER STEAK AND TOMATOES

1 lb. flank steak	2 tsp. soy sauce
1 lb. green peppers	2 tsp. spiced black
1 lb. tomatoes	soybeans (optional)
½ lb. onions	2 cloves garlic
1 tsp. salt	1 cup chicken broth
1 tsp. sugar	3 tsp. cornstarch
1 tsp. MSG	-

Trim and wipe steak. Slice cross-grained to obtain thin slices about $3''x1''x\frac{1}{8}''$. Cut peppers into eighths. Cut tomatoes and onions into eighths. Crush garlic. Mix cornstarch with $\frac{1}{2}$ cup broth. Saute garlic in 3 Tbsp. hot fat until light brown. Stir in meat, turning on high flame for 2 minutes. Pour steak into warm bowl and set aside. Saute onions and peppers for 5 minutes, then add tomatoes, salt, sugar, MSG, soy sauce, $\frac{1}{2}$ cup broth. Cover and cook vigorously for 2 minutes. Add cornstarch mixture, stir, cover and simmer 2 minutes. Blend in meat. Serves 6.

AFTERNOON STEW

Jackie Harvey Mrs. Roger Duven

1½-2 lbs. stew meat (do not brown) 1 can mushrooms (optional)

3 - 6 carrots (cut) 1 pint tomatoes

1 - 2 large onions (sliced thick)
2 large potatoes (sliced thick)
3 small can peas (optional)
4/2 cup water
Salt to taste
Pepper to taste

Cook in roasting pan or tightly covered pot at 275 degrees all afternoon or 5 hours. Do not uncover until finished cooking. Thicken with flour and water.

Variation: Omit 1 pint tomatoes and flour to thicken. Add 1 can tomato soup and 2 Tbsp. tapioca.

HAM IN BEER

Joy Hedrick

10-12 lb. fully cooked ham 1 cup sliced onion	3 whole black peppers 1 pint beer
2 bay leaves	Glaze:
½ cup brown sugar	½ cup brown sugar

4 sprigs parsley
6 whole cloves

Whole cloves

Preheat oven to 325 degrees. Place ham fat side up in shallow roasting pan. Place onion and bay leaves on ham; sprinkle with sugar, parsley, cloves and pepper. Insert meat thermometer in thickest part away from bone. Pour beer in pan. Cover tightly with foil. Bake, basting every 30 minutes with beer in pan, about 3 hours or until thermometer registers 130 degrees. Remove ham from oven, take off foil. Make glaze. Remove from pan and pour off drippings, reserve 2 Tbsp. (not fat). Combine with brown sugar and honey. Increase oven temperature to 400 degrees. Stud with cloves. Brush with $\frac{1}{2}$ the glaze. Return to oven and bake 30 minutes basting every 10 minutes with more glaze. Cool 20 minutes before carving.

CHICKEN WITH ALMOND RICE

Mrs. Kenneth A. Dykstra

4-6 chicken breasts or 1 frying chicken, cut up $(2\frac{1}{2}-3 \text{ lbs.})$ ½ cup butter or margarine $1 \ 10\frac{1}{2}$ oz. can condensed chicken $\frac{1}{2}$ cup toasted blanched slivered consomme undiluted 1 cup uncooked rice

1 4 oz. can sliced mushrooms 1 Tbsp. instant minced onion

1/4 tsp. salt

almonds

Brown chicken in butter. In a separate pan, combine consomme, rice, mushrooms and liquid, onion and salt, boil 5 minutes. Stir in almonds. Turn into 2 at, casserole, top with chicken. Cover and bake in 300 degree oven for 45 minutes. Makes 4-6 servings.

SALISBURY STEAK

Margaret Vander Kraan Thorpe

2 lbs. ground chuck 1/4 cup minced onion 2 Tbsp. minced green pepper 1 clove garlic, minced 2 Tbsp. minced parsley 2 tsp. salt

½ tsp. pepper Dash of thyme 4 Tbsp. sherry or fruit juice 2 Tbsp. margarine or butter 1 (10³/₄ oz.) can of beef or mushroom gravy 1 (4 oz.) can, mushrooms, drained

Mix beef, onion, green pepper, garlic, parsley, salt, pepper, thyme, and 2 Tbsp. sherry. Shape into patties 34" thick. Brown patties in butter or oleo on both sides. Mix beef gravy, 2 Tbsp. sherry and the mushrooms. Pour over meat patties, cover and simmer 30 minutes. Serve patties with gravy. Makes 6-8 servings.

SWEET CHILI SAUCE MEAT BALLS

Mrs. Jim Brandl

3 lbs. ground beef ½ tsp. garlic salt 1 egg with 1 onion chopped in blender Salt and pepper 11/4 tsp. sweet basil 3 eggs

1 cup cracker crumbs Sauce: 2 bottles chili sauce

2 bottles cannot bottle water 3 Tbsp. brown sugar cannot be winegar

Mix meat, eggs and spices and make balls. Brown. Drain. Add sauce and simmer 1 hour. This freezes beautifully. Perfect for appetizers or with spaghetti or a meal by themselves.

TERIYAKI STEAK

Joan Farver

1½ lbs. flank or top round steak 1 cup beef bouillon or 2 cubes dissolved in 1 cup hot water 1 tsp. salt

1/3 cup finely chopped onion

1/8 tsp. powdered garlic

1 tsp. pepper ½ cup soy sauce

2 Tbsp. fresh lemon juice

2 Tbsp. honey

Marinate steak in above for 24 hours and broil.

Betty Bergman

STUDIO STEAK

3-4 inch sirloin steak 3 cups salt

3/4 cup water

½ to ¾ pound of butter hamburger buns

Make a paste of the salt and water. Put the steak in a roasting pan and sprinkle with freshly ground pepper. Pour melted butter over the steak, and cover the top of the steak with the salt paste. Put a rim of aluminum foil around the steak, covering the butter (to keep salt from falling in). Bake at 325 degrees for 3 hours or more. To serve: remove salt crust, slice steak and serve on a bun dipped in butter.

WESSON PEPPER STEAK

Betty Bergman

2 Tbsp. cracked black pepper

2 lbs. lean sirloin steak (11/2" thick)

1/3 cup Wesson oil

2 Tbsp. Worcestershire sauce

½ cup consommee ½ cup minced parsley

Press cracked pepper into both sides of steak. Brown both sides quickly in hot Wesson oil. Lower heat and cook to desired doneness. Remove steak to warm platter, keep warm. Pour off excess oil. Stir in consommee, or hot water, the Worcestershire and the parsley. Heat and serve over steaks.

PINEAPPLE CHICKEN

Betty O'Dell

1 lb. uncooked chicken

1 tsp. salt

2 Tbsp. soy sauce

 $1\frac{1}{2}$ cups onions (sliced lengthwise) 10 water chestnuts, cut lengthwise

1 cup celery (cut diagonally)

1 pkg. snow peas

4 Tbsp. pineapple juice

2 tsp. cold water Chopped ginger

1 Tbsp. cornstarch

4 large slices of pineapple

Dredge chicken meat, cut in 1-inch pieces, with a mixture of cornstarch, salt, water, soy sauce and a little ginger. Saute onions in 1 Tbsp. oil for 2 minutes and remove from pan. Saute celery, chestnuts, and peas in 1 Tbsp. oil for 2 minutes or less and remove from pan. Saute the dredge chicken in 2 Tbsp. oil until brown. Add the vegetables, pineapple (cut in wedges) and pineapple juice to the chicken and simmer until thoroughly heated. Serves 6.

SHERRIED ROUND STEAK

Sandy Kuiper

1 pkg. mixed dried fruit 2-3 lbs. round steak

1 cup cooking sherry

Salt and pepper 1 tsp. Worcestershire sauce

Brown round steak, season with salt and pepper and Worcestershire sauce. Stew mixed fruit according to directions. When stewed, add ½ cup sherry and pour over round steak. Bake in 350 degree oven for 45 minutes, covered. Add remaining sherry and continue cooking until done. Leave cover off last 5 minutes.

BAKED CHICKEN SUPREME

Mrs. Roy Andeweg Fourth Edition (1948)

1 chicken, cooked and diced 6 to 8 cups soft bread crumbs 1 cup celery, diced 1 onion, diced 1/3 cup chicken fat or butter

2 eggs ½ tsp. baking powder 1½ to 2 cups milk

Salt, pepper, and sage to taste

Place diced chicken in buttered baking dish. Fry onion in fat. Add bread crumbs, celery, and baking powder. Beat eggs, add milk, and mix all together well as for dressing. Grind chicken skin and add to dressing. Pour dressing over chicken. Top with mushroom soup if desired. Top with buttered toast crumbs. Bake 350 degrees for 1 hour. 12-15 servings.

ANN LANDER'S MEAT LOAF

Mrs. Julie Vos

Combine thoroughly, all but the tomato sauce. Put into loaf pan, cover with 2 strips of bacon if you like that flavor and pour over all, one can tomato sauce. Bake 1 hour at 350 degrees.

DELICIOUS BLENDER MEAT LOAF

Mrs. Paul Klyn

Place all but the meat in a blender and blend until vegetables are chopped. Mix the ground beef and sausage together. Pack into loaf pan and bake at 350 degrees for 1¼ hours. This meat loaf is good hot or cold, and it can be sliced into neat, thin slices when cold so the leftovers are fine for sandwiches. 8 servings or more.

SPAGHETTI SAUCE

Elva Roorda

Brown hamburger with a little salt and pepper. Mix sauces, water and spices. Simmer 30 minutes.

PORK CHOPS CACCIATORA

6 pork chops about 3/4 inch thick	1 (1 lb.) can (2 cups) tomatoes
½ tsp. salt	1 Tbsp. brown sugar
6 thin onion slices	6 green pepper rings
1 envelope spaghetti sauce mix	

Trim fat from meat and brown the pork chops, season with salt and pepper. Place in $11\frac{1}{2} \times 7\frac{1}{2} \times 1\frac{1}{2}$ inch baking dish. Top each chop with onion slice. Combine next 3 ingredients, pour over chops. Cover with foil, bake in moderate oven (350 degrees) 1 hour. Uncover, top chops with green pepper slice, bake 15 minutes. Serve with hot cooked rice. Makes 6 servings.

HAM LOAF OR HAM ROLLS

Mrs. John TerLouw

1 lb. ground smoked ham 1 lb. ground fresh lean pork 1 cup cracker crumbs 2 eggs, beaten	 34 cup brown sugar 2 Tbsp. water 2 Tbsp. vinegar 1 Tbsp. prepared mustard
1 cup milk	1 1889. prepared mustard

Mix the meat, crumbs, eggs and milk and mold into oblong rolls. Bake 1 hour in open pan. Pour off fat. Mix the sugar, water, vinegar and mustard. Pour over rolls. Baste or turn rolls while baking another $\frac{1}{2}$ hour. May be made into a meat loaf, basting with the glaze during the last half hour of baking.

PARTY CHICKEN

Mrs. Edwin Mulder Hackensack, New Jersey

8 chicken breasts, boned	4 oz. shredded dried beef
and skinned	1 carton sour cream
8 slices of bacon	1 can mushroom soup, undiluted

Roll up each chicken breast in a slice of bacon. Lay the shredded dried beef in bottom of 9 x 13 inch greased pan, then lay the rolled up chicken on top of the beef. Mix together the dairy sour cream and mushroom soup and pour over the chicken breasts, cover, and marinate overnite and the next day in the refrigerator. Remove from refrigerator and place in 275 degree oven and bake 3½ hours. Leave covered until the last ½ hour. Serve with rice.

POOR MAN'S LOBSTER

Mrs. Leroy Schakel

Use boneless white fish fillet. Bring to boil, 3 quarts of water, bay leaf and salt. Cut fish in serving pieces. Drop into boiling water. Add lemon juice. When water boils again, boil 10 minutes. Remove from water and place on broiler pan. Drizzle butter over top of each piece and broil until it just begins to brown on top. 5-10 minutes. Serve with more melted butter. Easily overcooked.

2 lbs. round steak ½ cup water

1/4 cup flour 1 Tbsp. lemon juice 2 tsp. salt 1 tsp. dry mustard

2 tsp. sait

1 tsp. dry mustard
1 tsp. cayenne (optional)
1 cup tomato juice
1 can mushrooms 1 Tbsp. Worchestershire sauce

1 can mushrooms 1 cup tomato juice

Cut steak into strips. Shake in flour, salt and pepper mixture. Brown. Add onion and brown slightly. Make a sauce out of the remaining ingredients. Mix meat, sauce and mushrooms. Put into a casserole, bake at 350 degrees until meat is tender.

BEEF STEW STROGANOFF

Alice Carlson

3 lbs. stew meat $\frac{1}{4}$ - $\frac{1}{2}$ cup dry sherry 3 cans cream of mushroom soup Button mushrooms

½ envelope dry onion soup

Use as many button mushrooms as desired before serving. Bake at 350 degrees for 3 hours. Serve over rice, cooked with bouillon cube added to water.

FAVORITE MEATLOAF

Anita De Heus

1 lb. hamburger 1 tsp. salt 3 slices bread 1/4 tsp. pepper

1 Tbsp. Worcestershire sauce 1 cup milk

½ tsp. celery salt, sage 1 egg ½ cup minced onion or poultry seasoning

Tear bread into pieces and place in mixing bowl. Add milk, beaten egg. meat and seasonings. Place lightly in baking dish. Bake 1 hour at 330 degrees. You may wish to pour off some broth as it is quite juicy.

BEEF WITH CAULIFLOWER AND SNOW PEAS

Betty O'Dell

2 Tbsp. oil 1 clove garlic

1 lb. beef 4 Tbsp. onion, chopped

2 Tbsp. salt dash of pepper

1 cup bouillon 1 medium cauliflower (pieces)

1 pkg. of snow peas (or fresh or frozen peas) 2 Tbsp. cornstarch 2 Tbsp. soy sauce

½ cup water

In 2 Tbsp. oil brown the garlic and remove. Add beef, cut in small thin slices and saute until brown. Add onion, salt and pepper. Cook a few seconds. Add 1 cup bouillon, cauliflower (broken in pieces), and peas. Cook about 5 minutes or until cauliflower and peas are thoroughly heated but not soft. Add mixture of cornstarch, soy sauce and water; cook a few minutes longer to thicken, stirring slowly. Serve hot. Serves 6-8.

Mrs. Bill Herzog

RUNZAS

(An old German recipe for meat and cabbage filled rolls.)

Filling: Dough: 1½ lbs. hamburger 2 cups warm water ½ cup chopped onion 2 pkgs. active dry yeast 3 cups shredded cabbage ½ cup sugar ½ cup water 1½ tsp. salt 1½ tsp. salt 1 egg 1/4 cup oil or melted butter or ½ tsp. pepper margarine 61/2 cups flour

Mix and dissolve water, yeast, sugar, salt. Add egg and oil. Stir in flour. Put in refrigerator four hours. Prepare filling. Brown hamburger and onion. Drain off grease. Add cabbage and rest of ingredients. Simmer 15-20 minutes. Cool completely. Preparing rolls: Roll dough into an oblong shape and cut into 16 squares. Divide hamburger mixture between squares. Pull four sides up and press ends together. Place on greased cookie sheet and let rise. Bake 25-40 minutes or until browned in a 350 degree oven.

STEAK IN SOUR CREAM SAUCE

Barb Braafhart

1 lb. tenderized round steak	2 tsp. instant minced onion
½ cup flour	2 Tbsp. water
½ tsp. salt	1 cup dairy or imitation
½ tsp. pepper	sour cream
2 Tbsp. oil	1 tsp. oleo
½ can cream mushroom soup	½ tsp. parsley flakes

Cut steak into 4 pieces. Coat with mixture of flour, salt and pepper. Brown in oil in large skillet. Drain excess fat. Add soup, onions and water. Reduce heat, simmer covered 5-10 minutes until tender. Add remaining ingredients. Heat thoroughly but do not boil. Serve hot. You may substitute ½ cup mushrooms for soup and minute steaks for round steak.

SPAGHETTI AND MEAT BALLS

Helen Klein

1/4 lb. sausage	½ tsp. nutmeg
1 lb. hamburger	½ tsp. salt
2 Tbsp. chopped onion	1/4 tsp. pepper
2 eggs	4 cups tomato juice
1 cup soft bread crumbs	

Mix well with hands. Make into ball size of walnut. Roll balls in flour. Heat the tomato juice in large pan with cover. When juice bubbles, drop in meat balls. Cover and simmer several hours, very low heat. An hour before serving, remove cover and add seasonings as desired. Keep uncovered so it will thicken slightly. Possible Seasonings: 1 tsp. instant coffee, celery leaves, sage, pepper, paprika, sugar, poultry seasoning, salt, garlic. Stir gently to combine and simmer 1 hour. About 15 minutes before time to eat, cook spaghetti. Drain, and add to juice mix.

Mix all together thoroughly. Pack in loaf pan. Bake 1½ hours at 350 degrees.

DUCK LUAU

Mary Farver Griffith

6-8 large ducks $1\frac{1}{2}$ cups white wine or water Salt and pepper 1 6 oz. can frozen orange juice 6-8 apples $1\frac{1}{2}$ cups honey or maple syrup 6-8 carrots $1 \text{ } 13\frac{1}{4} \text{ oz. can crushed pineapple}$ 6-8 small onions and juice

Stuff ducks with cut up fruit and vegetables. Place in large roasting pan with cover. Add wine or water to about $\frac{1}{2}$ " depth. Roast covered 250-275 degrees for 6 hours or all day. Uncover and drain liquid and remove vegetables and fruit stuffing. Roast uncovered a few minutes to brown lightly. Mix orange juice, syrup or honey and crushed pineapple, spoon over duck and bake until they are glazed (about 1 hour).

MINIATURE MEAT LOAVES

Gladys Power

1½ lbs. ground beefTomato-Mushroom sauce:1 cup quick rolled oats1 can cream of mushroom soup1 tsp. salt1 can cream of tomato soup½ tsp. pepper½ cup chopped green pepper,½ tsp. oregano, optionaloptional1 egg, beaten2 tsp. paprika

Mix first 7 ingredients together. Form into 6 or 8 small loaves. Place in a baking dish. Score top of each loaf. Combine the ingredients for the sauce and heat to boiling. Pour sauce over the loaves. Bake in 325 degree oven for 1 hour, basting once or twice.

IRISH-ITALIAN SPAGHETTI

Sandy Kuiper

1 onion, chopped Dash of red pepper 2 Tbsp. salad or olive oil $\frac{1}{2}$ tsp. chili powder 1 pound ground beef $\frac{1}{2}$ tsp. tabasco sauce 1 tsp. salt 1 $\frac{10}{2}$ oz. can cream of mushroom soup 2 tsp. worcestershire sauce 1 (8 oz.) package spaghetti $\frac{1}{2}$ cup parmesan cheese, grated

Brown onion in hot oil, add meat and seasonings, brown lightly. Cover and simmer 10 minutes. Add soups and simmer, covered, 45 minutes. Cook spaghetti. Drain, rinse with hot water. Serves 4 to 6.

HAM BALLS

2 lbs. fresh ham 2 lbs. fresh pork

2 cups crushed graham crackers

2 eggs, slightly beaten

1½ cups milk

Sauce:

1 (10½ oz.) can condensed tomato soup

11/2 cups brown sugar, firmly packed

½ cup vinegar 1 tsp. dry mustard

Grind the ham and pork together. Add the crackers, eggs and milk. Make into balls, use an ice cream dipper for this. Put into a 13 x 9 inch pan. Blend the ingredients for the sauce together until smooth, pour over meat balls. Bake 2 hours at 325 degree oven. Twice during baking, laddle the sauce over balls. Yield 24 balls.

EASY BEEF CHOP SUEY

Helen Boertje

1 lb. ground beef

1 small onion, cut in 8ths

1 4 oz. can whole mushrooms 3 Tbsp. soy sauce

2 Tbsp. corn starch

½ cup water

1 can $(5-6\frac{1}{2} \text{ oz.})$ water chestnuts,

drained and halved

Cooked rice

Chow mein noodles

Brown beef and onion in frying pan. Drain off fat. Add mushrooms and soy sauce, water chestnuts. Blend cornstarch with water and stir into mixture. Heat until thickened. Serve on rice. Top with chow mein noodles. For variety, add bean sprouts or Chinese vegetables. Serves 4.

ITALIAN MEAT LOAF

Betty Bergman

1 cup bread crumbs 1½ cups milk

4 lbs. ground beef

4 eggs

1 cup Romano cheese

½ cup grated onion

2 Tbsp. Worcestershire sauce

1 tsp. salt 1 tsp. pepper

Catsup

Soak the crumbs in the milk. Then add all the ingredients, mix well, and shape into loaf. Place in shallow pan. Spread catsup over loaves. Bake 350 degrees for 45 minutes.

PORK CHOPS WITH CHINESE RICE

Nola Vander Streek

6 pork chops, ½" thick ¾ cup uncooked rice ½ tsp. curry powder

1 (10 oz.) can cream of mushroom soup 1 (12 $\frac{1}{2}$ oz.) can La Choy Chinese vegetables

Juice from can of vegetables and enough water to make $2\frac{1}{2}$ cups liquid

Combine curry powder, soup, vegetables and about half of liquid in casserole. Add rice and lay salted chops on top. Bake, uncovered, in 350 degree oven for 1 hour, 20 min. When about half of time has elapsed, add balance of liquid.

BAR-B-Q RIBS

Mrs. Marvin Tysseling

3 lbs. ribs 1 tsp. salt

Liquid smoke 1 tsp. chili powder

1 cup catsup 1 cup water

1/4 cup Worcestershire sauce 1 tsp. celery seed or 1/2 tsp. salt

½ cup lemon

Brush the ribs with liquid smoke and brown for 30 minutes at 450 degrees. Heat to boiling the rest of the ingredients and pour over ribs. Reduce heat to 350 degrees and bake 1 hour, basting often.

HAWAIIAN WEINERS. Sweet and sour

Mrs. Harry Grond

1 (8 oz.) can tomato sauce 1 Tbsp. vinegar 1 (9 oz.) can pineapple tidbits 2 tsp. prepared mustard and juice 1 Tbsp. finely chopped onion

Dash salt ½ tsp. chili powder

1 Tbsp. brown sugar 1½ lbs. weiners ½ tsp. burnt sugar flavoring

Combine all except weiners and cook uncovered 5 minutes, stirring. Add weiners and cook another 5 minutes, cover, simmer until heated through.

SALMON LOAF

Helen Boertje

1 lb. can salmon 44 crackers or 1/4 lb. crushed 2 eggs 1 salmon can filled with milk

Mix thoroughly and bake in bread pan 350 degrees for 1 hour.

HAM LOAF

Mrs. M. M. Dockendorff Fourth Edition (1948)

Combine all except brown sugar and vinegar. Place in 6 x 9 inch baking dish. Heat vinegar and sugar to dissolve sugar. Pour this over ham. Bake in 350 degree oven for 1 hour. Serves 6.

SPICED STEWING BEEF

Mrs. James Vande Berg Carol Vruwink

2 lbs. stewing beef, cubed 3 sliced onions ½ tsp. cinnamon 4 Tbsp. sugar 1 tsp. salt ½ tsp. pepper 1 bay leaf ½ cup vinegar

Saute beef with onions. Mix remaining ingredients and add to meat. Add boiling water to nearly cover. Simmer 2 hours. Thicken the gravy. Serve on noodles.

CHICKEN DIVAN Ann Mentink

2 (10 oz.) pkg. frozen broccoli
8-10 chicken breasts, cooked and boned
3 cans cream of chicken soup
1½ cups mayonnaise
1½ tsp. lemon juice

1 tsp. curry powder ½ cup shredded sharp cheese Salt and pepper ½ cup bread crumbs 1 Tbsp. butter

Cook broccoli in salted water until tender and drain. Arrange stalks in greased baking dish. Place chicken on top. Mix soup, mayonnaise, lemon juice. Sprinkle with cheese. Combine crumbs and butter, sprinkle over all. Bake at 350 degrees 25-30 minutes or till heated through. Serve with a dish of rice. Serves 6-8.

SWEET 'n' SOUR SPARE-RIBS

Mrs. Jim Arendt Montezuma. Iowa

2 lbs. spareribs 6 Tbsp. sugar 34 cup water 3 Tbsp. soysauce 15 tsp. vinegar 15 tsp. garlic

Brown the spareribs that have been dredged in flour, salt and pepper. Pour the rest of the ingredients over the browned meat. Bake uncovered 1-1½ hours at 325 degrees. Baste every so often.

TOP STOVE MEAT LOAF

Mrs. Forrest Roorda

Mix $\frac{1}{2}$ can soup, beef, crumbs, egg, onion, salt and pepper. Shape into 2 loaves and brown in hot shortening, turning. Cover and simmer for $\frac{1}{2}$ hour. Drip off fat. Add water and rest of soup mixed together, pouring over meat and simmer 10 minutes, dipping with a tablespoon and pouring soup over meat while simmering. Cheese slices may be added on top when ready to serve.

ALL-AFTERNOON CHICKEN

Murial Humphrey

1 whole chicken Salt and Pepper Butter or margarine

Wash the chicken. Douse with seasoned salt and pepper. Rub with butter or margarine, don't be too sparing. Line a bread pan with foil, one sheet lengthwise (overlapping about 4") and one sheet widthwise, overlapping. Put chicken into pan and wrap foil tightly around it. Roast at 450 degrees for 1 hour and 325 degrees for the rest of the afternoon, 2-4 hours. Great for shopping days!

EASY BARBEQUED WEINERS

Mrs. Louie Schippers

 $1~{
m pkg.}$ weiners $^{1}\!\!/_{\!\!2}$ cup catsup $^{1}\!\!/_{\!\!2}$ small onion, diced $^{1}\!\!/_{\!\!2}$ cup tomato juice

1 Tbsp. butter

Saute onion in butter, add catsup and tomato juice. Cook a few minutes. Pour over weiners that have been placed in baking dish. Bake in 375 degree oven till hot and bubbly, 35-40 minutes.

RABBIT MARINADE

Anita Whitaker Carol Vruwink

1 onion, sliced 2 Tbsp. vinegar

1 tsp. salt 1 Tbsp. Worcestershire sauce

1 tsp. poultry seasoning 1 cup cut-up rabbit $\frac{1}{8}$ tsp. pepper $\frac{1}{2}$ cup cooking wine

Mix the first six ingredients and rub on cut-up rabbit. Let set overnight in refrigerator. Drain, reserving marinade and brown rabbit. Mix remaining marinade with $\frac{1}{2}$ cup cooking wine, $\frac{1}{2}$ cup hot water. Bake, covered, for $1\frac{1}{2}$ hours at 350 degrees.

CHICKEN CASSEROLE

Nan Froelich

 $\begin{array}{lll} 2 \text{ lbs. cooked, cut up chicken} & & & & & & & \\ 1 \text{ small can sliced mushrooms} & & & & & \\ 1 \text{ small green pepper, diced} & & & & \\ 1/3 \text{ cup slivered almonds} & & & \\ \end{array} \begin{array}{lll} & & & \\ 1/2 \text{ can concentrated orange juice} \\ & & & \\ 1 \text{ can mushroom soup} \\ & & & \\ 1 \text{ small can pimentos} \\ & & \\ B \text{utter crumbs or Rice Krispies} \end{array}$

Mix together. Place in buttered casserole. Cover with butter crumbs or crushed Rice Krispies. Bake 40 minutes at 350 degrees.

BARBECUED MEAT LOAF

Mrs. Ray J. De Haan

 $\frac{1}{2}$ lbs. hamburger $\frac{1}{2}$ cup chopped onion $\frac{1}{4}$ tsp. pepper

½ cup catsup½ cup celery (cut fine)1 tsp. salt½ cup Maasdam's Sorghum

Cracker crumbs or bread crumbs

Shape into a loaf. Bake in medium oven until brown.

EASY BARBECUED CHICKEN

Mrs. John (Betty) Sikkink Des Moines, Iowa

1 average sized fryer

1 cup catsup

1 16 oz. bottle Pepsi Cola

Pour in a kettle the catsup and Pepsi and place washed chicken pieces in the mixture. Bring to a boil and keep a gentle, rolling boil--the mixture will gradually cook away and coat the chicken. Cook approximately one hour. Do not bake. This sauce is also good with pork.

BEEF AND BISCUIT CASSEROLE

Marie Blecha

11/4 lb. hamburger 1/2 tsp. garlic salt

1/4 cup chopped green pepper 11/2 cups sharp, shredded cheese

½ cup chopped onion ½ cup dairy sour cream

2 tsp. chili powder 1 egg, beaten

1 can (8 oz.) tomato sauce 1 can (8 oz.) biscuits

Brown hamburger, onion and green pepper in large frying pan, drain. Add tomato sauce, chili powder and garlic salt and simmer. Combine ½ cup cheese, (reserve rest for topping,) add sour cream and egg, mix well. Remove mixture from heat and stir in sour cream and egg mixture. Pour in casserole and put 1 can 8 oz. biscuits (separate them) on top and sprinkle rest of cheese on top of biscuits. Bake 375 degrees for 25 or 30 minutes or until a golden brown.

BEEF CASSEROLE

Mrs. C. L. Vander Ploeg

1 large onion (diced)
2 Tbsp. butter
3 stalks celery (diced)
½ cup water
1 small can chow mein
noodles
2 Dash of pepper
3 stalks celery (diced)
1 can cr. of mushroom soup
½ tsp. salt
2 cups leftover diced roast

Saute onion and celery in butter. Stir in soup, water, salt and pepper. Add the roast. Put in baking dish, cover and bake 30 minutes. Sprinkle noodles on top and bake uncovered 10 minutes. Serves 4.

To make recipe larger add ½ largest can chow mein noodles to casserole, 4 cups diced roast and 1 can cream of celery soup. Sprinkle rest of noodles on top and bake accordingly.

GROUND BEEF CHOW MEIN

Mrs. Marvin Tysseling

Saute beef and celery; sprinkle with soup, cornstarch and add soy sauce, water and bean sprouts. Partially cover and simmer for 10 minutes. Serve over rice. Serves 4-6.

FAVORITE CASSEROLE

Evelyn Van Dusseldorp

1 to 1½ lbs. hashbrown potatoes Salt and pepper to taste 1 lb. lean hamburger 1 can cheese soup

Layer potatoes, hamburger, onions, peas in large flat buttered casserole dish. Pour over this 1 can cheese soup mixed with $^3\!4$ can milk. Bake $1\frac{1}{2}$ hours at 325 degrees.

Mrs. Marion De Geus

MEAL IN ONE CASSEROLE

4 medium potatoes 1 (No. 2) can creamstyle corn 1 (8 oz.) can tomato 2 medium onions 1 lb. bulk sausage Salt and pepper to taste

Place ingredients in greased casserole in the following order - potatoes, onion, corn, sausage, tomato sauce and seasoning. Make the sausage in patties or small balls and pour tomato sauce over all. Cover and bake in 350 degree oven for 20 minutes. Then uncover and bake about 40 minutes longer until it browns nicely and potatoes are tender.

HOPPERGOSH

Mrs. J. E. Schultz (1959 Cookbook)

2 lbs. fresh ham, ground 1 qt. tomato juice 3/4 cup rice 2 small onions 1 Tbsp. green pepper Salt and pepper

Mix and put in casserole. Cook 2 hours in moderate oven. Stir during cooking.

HOT SEAFOOD SALAD

Maurine Timmer

1/2 cup chopped green pepper
 3 Tbsp. chopped onion
 11/4 cups chopped celery
 1 cup mayonnaise or miracle whip
 1 can crab meat
 2 cans shrimp

Mix all ingredients. Put crushed potato chips on top. Bake at 375 degrees for about 30 minutes. This is easy to make the night before, refrigerate, then bake.

HOT DISH

Mrs. Fred Hawker Greene, Iowa

2 cups cubed cooked ham
1 can mushroom soup
1 small can mushrooms
1 cup diced celery
(cooked)
3 cups cooked rice
3/4 cup Hellman's Mayonaise
1 tsp. grated onions
1/3 lb. grated
cheddar cheese
1 Tbsp. lemon juice
3 hard boiled eggs
diced
1/2 tsp. salt

Mix lightly and turn into greased casserole. Bake 1 hour at 375 degrees. Last 10 minutes top with Special K Cereal, slivered almonds, parts of cheese.

Mrs. A. C. Rempe

HAM AND RICE CASSEROLE

1/4 cup marg. or butter
1/2 cup sliced water
1/4 cup flour chestnuts

1½ cups milk ¼ cup shredded Parmesan ½ cup salad dressing cheese

½ tsp. salt
½ cup chopped green

2 cups cubed ham pepper 2 cups cooked rice pepper 2 Tbsp. chopped pimento

Make cream sauce with butter, milk and flour. Stir in salt and salad dressing. Add remaining ingredients and toss well. Pour into greased casserole. Cover and bake 30 minutes at 350 degrees.

COMPANY CASSEROLE

Mrs. Roy Van Essen

Cook noodles to tender. Drain, add soup and ½ cup water. Saute onion in butter, add meat and cook until slightly browned. Add salt, peas and the soup-noodle mixture. Pour in casserole and let stand overnight. (In refrigerator-develops flavor.) When ready to bake, mix in the shredded cheese and pour beaten eggs over cheese. Add buttered crumbs and bake 1 hour. Serves 12.

TUNA-CRACKER CASSEROLE

Mrs. Harry Grond

1 cup cracker crumbs 1 small can tuna fish 1 can cr. celery soup 2 slightly beaten eggs

Mix all ingredients and put in a loaf pan and bake at 350 degrees for 35-40 minutes.

ESCALLOPED CHICKEN

Mrs. J. M. Cook Fifth Edition (1959)

Stew one 4 to 5 pound fat hen. When tender remove meat from bones. Leave in good-size pieces. Let broth cool and when cool, skim off fat which has risen.

Toast 6 to 8 slices of bread and spread with fat from chicken. Then cut in cubes. In a buttered casserole place a layer of toast cubes, then a layer of chicken ending with chicken. Season as you place in casserole. Mix $1\frac{1}{2}$ Tbsp. cornstarch in a little water or broth. Stir this into 3 cups of the chicken broth and bring just to a boil. Pour over the chicken.

Grind the skin and place on top along with buttered bread crumbs. Bake 1 hour at 350 degrees.

Mrs. A. B. Van Houweling (1959 Cookbook)

BAKED SEAFOOD

pepper 1 tsp. Worcestershire sauce

6 Tbsp. butter Dash of nutmeg 1 cup mayonnaise 1 can crab

1 can shrimp

Cook rice in 2 quarts boiling water until tender; drain. Saute celery, onion and pepper until partly cooked. Mix mayonnaise, shrimp and crab. Make white sauce of butter, flour, milk, salt. Add vegetables. Put rice in buttered casserole 8 x 12 inches. Pour a little vegetables mixture over rice, then shrimp and crab, and rest of creamed vegetables. Buttered crumbs over top. Bake 1 hour at 350 degrees. 10 to 12 servings.

5 CAN CASSEROLE

Mrs. Henry A. Dykstra Fifth Edition (1959)

1 can chicken 1 can chow mein 1 can chicken soup 1 can chow mein 1 can chow me

with rice 1 can cr. mushroom soup

1 small can carnation milk

Mix in casserole and bake 45 minutes in a 350 degree oven.

EASY HAM CASSEROLE

Janna Van Vliet

1 cup cooked rice Diced onions to taste
1 cup diced ham 1 cup diced cheese
(or more) 1 can tomato soup

Mix the above ingredients and bake for 1 hour in a 350 degree oven.

TEXAS BEEF CASSEROLE

Nola Vander Streek

3 onions, sliced
2 cups cooked tomatoes
1 green pepper, minced
2 cups uncooked noodles
2 cups uncooked noodles
1 tsp. chili powder
2 tsp. salt
1 lb. ground beef
2 tsp. pepper

Saute sliced onion and green pepper or celery (using only celery or some of each depending on family taste) in fat until onions are yellow. Add ground beef and fry until crumbly but not crisp. (If in a hurry I don't brown beef.) Stir in remaining ingredients. Pour into greased 2 qt. baking dish. Bake, covered, at 350 degrees for 1 hour, removing cover for last 15 minutes. Add tomato juice or water if liquid is absorbed too fast. Approximately 6 servings.

SHOPPERS CASSEROLE

Gladys Power

1/4 lb. dried beef, shredded
2 hard boiled eggs, diced
1/4 tsp. rosemary, crushed
1 can milk (soup can)
Parsley fresh or dried (Optional)
2 cups grated cheddar cheese

1 cup uncooked macaroni ¼ tsp. salt
1 can mushroom soup
2 Tbsp. grated onions or
1 tsp. onion flakes
Buttered bread crumbs
1½-2 cups cooked pork,
turkey or chicken
may be used.

Combine and put into 1½-2 qt. casserole. Cover and refrigerate overnight or equivalent hours. Sprinkle cheese on top then bread crumbs. Bake uncovered in 350 degree oven for 35-45 minutes. Serves 6-8.

CHICKEN-'N-STUFFING SCALLOP

Lorraine (De Haan) Porter

1 (8 oz.) pkg. (3½ cups) herb-seasoned stuffing 3 cups cooked or canned chicken ½ cup butter or marg. ½ cup enriched flour Dash pepper 4 cups chicken broth 6 slightly beaten eggs 1 recipe Pimiento Mushroom Sauce

Prepare stuffing according to package directions for dry stuffing. Spread in a $13 \times 9 \times 2$ inch baking dish; top with layer of chicken. In a large saucepan melt butter; blend in flour and seasonings. Add cool broth; cook and stir till mixture thickens. Stir small amount hot mixture into eggs; return to hot mixture; pour over chicken. Bake in slow oven (325 degrees) 40 to 45 minutes or till knife inserted halfway to center comes out clean. Let stand 5 minutes to set; cut squares and serve with Pimiento Mushroom Sauce: Mix 1 can condensed cream of mushroom soup, $\frac{1}{4}$ cup milk; 1 cup dairy sour cream, and $\frac{1}{4}$ cup chopped pimiento. Heat and stir till hot.

CHICKEN CASSEROLE

Dorothy Bosch Mrs. Vivian Huisman, Grand Rapids, Mich. Mrs. Fred Hawker Carol Vruwink Mrs. Elmer Groenendyk

1 can cr. mushroom soup 1 can evaporated milk (14½ oz.) 1 frying chicken, cut up 1 can cr. celery soup or1 can chicken with rice soup1 cup uncooked rice1 pkg. dry onion soup mix

Mix soups (except onion soup mix), milk and rice in buttered large oblong pan; arrange chicken on mixture. Sprinkle with dry soup mix; cover dish tightly with foil. Bake for 2 hours at 325 degrees.

RANCH STYLE PORK AND BEANS

1 lb. hamburger
2 (1 lb.) cans
pork and beans
1 cup ketchup
2 Tbsp. prepared mustard
1 envelope Lipton onion soup
1 (1 lb.) can kidney
beans (drained)
½ cup cold water
2 tsp. cider vinegar

Brown hamburger in butter or oleo. Add all other ingredients and bake 45 minutes in 400 degree oven. Serves 10.

HAMBURGER AND RICE CASSEROLE

Mrs. J. E. Shultz Fifth Edition (1959)

1 cup rice

2 cups boiling water

Add rice to boiling water, cover tightly, and stand aside for 14 minutes. Brown $1\frac{1}{2}$ lb. hamburger and set aside. Chop 1 cup fresh celery, 1 cup raw onion, and 1 green pepper into rather fine pieces.

Combine the above ingredients with 1 can mushroom soup, 1 can cream of chicken soup. Place in a shallow baking dish, cover with crushed corn flakes, and bake 40 minutes at 350 degrees.

CREAM TUNA ON ONION BISCUIT SQUARES

Carol Vruwink

2 cups biscuit mix

34 cup milk

2/3 cup milk

1 can (3½ oz.) french
fried onions

1 can cr. mushroom soup
½ cup chopped stuffed
olives

1 can (6½ oz.) flaked or
Parsley flakes

1 can (6½ oz.) flaked or
chunk tuna, drained

Combine biscuit mix, 1 cup of onions (crumbled) and ¾ cup milk. Mix until moistened. Spread dough in bottom of greased 8" square pan. Bake at 425 degrees for 15 minutes. Combine soup, 2·3 cup milk, pepper, olives and tuna in saucepan, heating gently. Heat remaining onions as directed on label. Cut biscuit square into 6 pieces. Top each serving with tuna mixture, then heated onions and parsley flakes. Serves 6.

TUNA FISH CASSEROLE

Mrs. Nelle Vander Linden Fifth Edition (1959)

2 cups cooked noodles
1 can tuna fish
3 Tbsp. flour
5 Tbsp. butter
2 cups milk
2 cups milk
3 small can pimiento, chopped
4 hard boiled eggs, chopped
2 cups celery, chopped
1 can mushroom soup

Make white sauce and add pimiento. Combine with noodles, tuna, and eggs. Top with buttered bread crumbs. Bake at 375 degrees for 1 hour.

TUNA CASSEROLE

Mrs. Wm. Bosch Phyllis Kooyman

2 cans tuna, drained ½ cup chopped onion ½ cup milk 1 can mushroom soup ½ cup mayonnaise

1 pkg. frozen peas and carrots, cooked (or peas only) Macaroni cooked (1 cup uncooked)

Mix all ingredients and bake 30 minutes in a 350 degree oven.

Variation: Substitute noodles for macaroni; add ½ cup Velveeta cheese melted in soup and milk; 2 eggs, hardboiled and chopped. Onion is optional. Top with bar-b-que potato chips.

HAM CASSEROLE

Helen Klein Hazel Vander Pol

2 lbs. lean ground ham 1 lb. grated cheese 3 tsp. horseradish 3 tsp. dry mustard Dash of pepper

12 oz. frozen uncooked noodles 1 quart milk ½ cup flour

Mix the ham, noodles and cheese together and place in a 9 x 13 pan. Mix the remaining ingredients and pour over the ham mixture. Bake in a 325 degree oven for $1\frac{1}{2}$ hours.

Variation: Use 4 cups cubed ham and cube cheese; dry noodles, cooked. Make a medium white sauce with the flour, milk and spices. Bake 45 minutes at 350 degrees.

BAKED BEANS

Verla Wehde

1 lb. ground beef 2 large onions 1 lb. brown sugar

2 large cans pork and beans (approx. 3 lb. 3 oz. size) 1 small bottle catsup

Drain beans. Butter large casserole and put in layer of beans, layer of ground beef, and layer of thinly sliced onions. Repeat until all used. On top sprinkle 1 lb. of brown sugar. Pour over bottle of catsup. Lay strips of bacon on top. Bake at 325 degrees for 3 hours. This recipe serves a large number and can be put together early in the day. May also be baked at a lower temperature for a longer period of time - a very flexible recipe.

WEINER-BEAN POT

Nola Emmert

2 (1 lb.) cans (4 cups) pork & beans in tomato sauce

1 Tbsp. prepared mustard
1 lb. (8-10) frankfurters
onion soup mix

2 155p. brown sugar
1 Tbsp. prepared mustard
1 lb. (8-10) frankfurters onion soup mix

2 Tbsp. brown sugar cut in ½ inch slices

1/3 cup catsup

Combine all ingredients with ¼ cup water in 2 quart casserole or bean pot. Bake uncovered in moderate oven (350 degrees) for 1 hour, stirring once or twice. Makes 6-8 servings.

MEAT BALLS WITH RICE

Mrs. Richard Slings

2 lbs. ground beef 1½ lbs. ground pork 1 medium onion 1 cup raw rice

3 eggs

Salt & pepper 1½ cups cracker crumbs 1 cup milk Tomato soup to cover

Mix and form into balls. Cover with soup and bake 2 hours at 325 degrees. Freezes well.

SEVEN LAYER DINNER

Shirley Borgman Mrs. Verlan Den Adel

1 lb. raw hamburger
1 cup chopped onion
1/3 cup rice(uncooked)
1½ cups diced carrots
(raw) or
1 box Peas or both
2 cups diced potatoes
(raw)
1 small can tomato soup
1½ soup can of water

Put in casserole starting in bottom with hambuger. Sprinkle layers with salt and pepper and baked covered dish in 300 degree oven about 2 hours. Variation: Six Layers--omit rice, use 2 cups canned tomatoes instead of soup and water. Slice carrots and potatoes. Uncover last hour of baking.

HAMBURGER RICE DINNER

Tene Van Roekel Mrs. Forrest Roorda

2 lbs. hamburger 1 can cr. celery soup (optional)
½ -1 cup chopped celery 1 can cr. chicken soup
2/3 cup raw rice 1 can cr. mushroom soup

Brown hamburger and chopped onion in skillet, season to taste. Add remaining ingredients. Bake in greased casserole 1 hour and 15 minutes. Remove cover last half hour. May add 1 can chow mein noodles. Bake in a 350 degree oven.

SKILLET DINNER

Mrs. Harry Grond

2 Tbsp. shortening
1 can tomato soup
1 soup can water
1 cup diced celery
1/2 cup diced onion
1 tsp. salt
1 Tbsp. Worcestershire sauce
1 lb. hamburger, browned in shortening
1 can red kidney beans
(rinsed and drained)
1/4 tsp. pepper
1/3 cup uncooked regular
rice

Put lightly cooked hamburger in baking dish, add all the other ingredients, stir through and bake at 350 degrees about $1\frac{1}{2}$ hours or until rice kernels are done and liquid absorbed.

"UNBEATABLE" CASSEROLE

Mrs. Willis De Geus Mrs. Arnold De Jong Carol Vruwink

2 lbs. lean ground beef
1 small onion, chopped
1 med. pkg. fine-cut noodles
1 can cr. of mushroom soup
1 can cr. of chicken soup
1 can cream-style corn

1 can pimentos
(drained & snipped)
1 can mushrooms, drained
½ lb. cheddar cheese, grated
Salt and pepper to taste
1 green pepper, chopped

Brown meat and onion and simmer in a little water until tender. Cook noodles and drain well. Combine all ingredients and transfer to oiled baking pan or casserole - one big one or two smaller ones. Top with buttered crumbs and bake at 350 degrees for about 1 hour.

Variation: Use 1 lb. hamburger and 2 cups noodles. To the first four ingredients add 1 can whole kernel corn, drained; 1 can tomato soup and 1 jar stuffed olives. Bake at 350 degrees, 25 minutes.

ONE-DISH MEAL CASSEROLE

Paula Boehlje

1 lb. ground beef
1 large can mixed vegetables
1 onion finely chopped
½ cup finely chopped green pepper
1 can Cream of Celery Soup

3/4 cup milk
Salt and pepper to taste
1 cup grated American cheese
Baking powder biscuits
(unbaked mix)

Lightly brown meat and drain off all grease. Put in bottom of lightly greased large casserole. Drain the vegetables and put over meat. Sprinkle on the onion, green pepper, salt and pepper. Combine the soup and milk until smooth and pour over all. Cover the top with the grated cheese. Bake in 350 degree oven about 40 minutes, or until bubbly and brown. Remove from oven and cover the top with baking powder biscuits. Turn oven to 450 degrees and bake another 15 minutes or until biscuits are brown.

HAMBURGER-VEGETABLE DINNER

Tene Van Roekel

1½ lb. hamburger8 medium potatoes (thinly sliced)1/3 cup raw rice4 small onions 6 carrots (diced) 1 pkg. frozen peas 2 stalks celery

1 can cream mushroom soup

Line baking dish with hamburger, season, add a layer of sliced potatoes-rice--onions--peas--carrots and celery. Thin a can of mushroom soup to gravy consistency. Pour over all-cover with lid first half hour. Then bake uncovered 350 degrees for $1\frac{1}{2}$ hours.

1 (8 oz.) pkg. noodles (cooked & drained) 2 (8 oz.) cans tomato 1 lb. ground beef sauce

Combine:

1 pt. (2 cups) cottage cheese 1/3 cup chopped onions 1 Tbsp. finely chopped green pepper 1/4 cup sour cream 1/3 cup chopped onions 2 green pepper 1/4 cup sour cream

Brown beef and add tomato sauce. Spread half of the noodles in an oiled casserole. Cover with cheese mixture. Remaining noodles over cheese. Top with ground beef mixture. Bake uncovered for 30 minutes at 350 degrees. This is a large recipe - can be divided into 2 casseroles. Also it freezes cooked or uncooked beautifully.

FU MAN CHEW CASSEROLE

Mrs. Jim Brandl

2 Tbsp. oil
2 lbs. ground beef
(crumbled)
1 can bean sprouts with liquid
1 cup uncooked rice
4 Tbsp. soy sauce
1 flat can water chestnuts,
drained and sliced
2 cans cream of mushroom soup
1 can bean sprouts with liquid
4 Tbsp. soy sauce
Salt and pepper to taste
1 can chow mein noodles
1 pkg. frozen pea pods

Put oil in a big skillet. Add onion and saute for 5 minutes. Add ground beef, when beef is brown and drained add soup, rice, bean sprouts, water chestnuts, soy sauce, salt and pepper.

Pour into large casserole and bake covered 30 minutes at 350 degrees. Then add frozen peas (thawed enough to separate.) Stir them in and top it all with 1 can chow mein noodles. Bake uncovered, for another 30 minutes at 350 degrees.

FAMILY LASAGNE

Mrs. Roger Duven

Brown: 2 lb. hamburger, $1\frac{1}{2}$ tsp. salt. When browned drain off fat and stir in 1 cup cottage cheese.

Add: to hamburger mixture; 1 large and 1 small can tomato sauce; 1 small can tomato paste; 1 small minced onion; 1 tsp. each oregano and parsley flakes, ¼ tsp. chili powder; ¾ tsp. garlic salt.

Cook: Lasagne noodles as directed.

Layer: as follows: Noodles length of 9 x 13 baking dish, meat sauce, Parmesan cheese. Noodles width of dish, meat sauce, 1 package grated Mozzarella cheese.

Bake: 45 minutes at 350 degrees or 1 hour if you have prepared earlier in day. Let stand 10 minutes before cutting.

Mrs. Dick Vanden Oever

SAVORY MEAT BALL CASSEROLE

Combine:

1 lb. ground beef 1/4 lb. pork sausage

½ cup dry bread crumbs 1/3 cup evaporated milk 2 Tbsp. chopped onion 1 tsp. chili powder

1/8 tsp. black pepper

Shape into balls. Brown. Cover and cook 10 minutes. Place in 21/2 quart casserole.

Combine:

1 cup evaporated milk 1 can cr. celery soup

1 can cr. mushroom soup ½ cup water

Heat until steaming. Pour over meat balls and top with biscuits. Bake at 400 degrees for 20-25 minutes.

CHILI-CHEESE BISCUITS

Sift together:

11/2 cups flour 3 tsp. baking powder

½ tsp. chili powder ½ tsp. salt

Cut in 1/3 cup shortening (part butter) until particles are fine. Combine:

1/3 cup evaporated milk 1 unbeaten egg

Add to dry ingredients - stir until dough clings together. Knead on floured surface 10 times. Roll out to 12 inch rectangle. Sprinkle with 1½ cups shredded American cheese and 1 Tbsp. parsley flakes. Roll up - cut into 8 slices.

HOME STYLE LASAGNE

Marlys De Wild **Dorothy Vander Leest**

2 Tbsp. olive oil	1/4 tsp. pepper
2 cloves garlic, minced	½ tsp. sugar

1 tsp. oregano, leaf ½ lb. lasagne noodles 1 lb. ground chuck

1 lb. cottage cheese ½ lb. or more Mozzarella 1 pkg. dry onion soup

1 (15 oz.) tomato sauce

2 Tbsp. Parmesan cheese 1 (12 oz.) tomato paste

½ tsp. salt

Brown garlic and meat in olive oil. Add remaining ingredients, except for cheeses and noodles. Cover, simmer for an hour. Cook noodles according to pkg. directions, add 2 Tbsp. olive oil to water when boiling noodles. Drain and keep in cold water.

Place small amount of meat in pan or casserole. (12 x 9 pan or 2 qt. casserole) Place layer of noodles over meat sauce, top with meat sauce, cottage cheese, Mozzarella cheese - repeat layers ending with sauce and Parmesan cheese on top. Bake 350 degrees for 30-40 minutes. Serves 10.

Variation: Use 1 large onion, minced in place of dry onion soup; add garlic to taste (may not need 2 cloves). Add 1 tsp. sweet basil. Omit cottage cheese.

SWEET AND SAVORY MEATBALLS

Mrs. Kenneth A. Dykstra

 1 lb. ground beef 1/4 cup finely chopped onion 1 small clove garlic, minced 1 can golden mushroom soup 2 Tbsp. vinegar 2 Tbsp. brown sugar Dash pepper 	 1/4 cup fine dry bread crumbs 1 egg slightly beaten 1 Tbsp. shortening 1/2 cup drained chopped canned tomatoes 2 Tbsp. soy sauce Cooked rice
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Mix beef, crumbs, onion, egg and garlic; shape into 16 meatballs. In skillet brown meatballs in shortening; pour off fat. Add remaining ingredients except rice. Cover; cook over low heat 20 minutes or until done. Stir now and then. Serve with rice. Makes about $3\frac{1}{2}$ cups.

CONTINENTAL RICE

1/4 cup butter or margarine	1-3 oz. can mushroom
½ cup raw rice	2 tbsp. chopped parsley (dried)
1 can onion soup	1 can water

Saute rice and mushrooms in butter for 5 minutes. Add soup and water. Cook covered for 30 minutes on medium heat. Add chopped parsley and place in buttered $1\frac{1}{2}$ or 2 qt. casserole. Bake uncovered at 325 degrees 10 minutes to fluff rice.

MOCK ESCALLOPED CHICKEN

Mrs. Louie Schippers

1 lb. beef (ground) 1 egg beaten 2 cups bread crumbs 1 can chicken noodle	1 cup milk 1/4 cup chopped onions 1/2 tsp. sage, salt & pepper to taste
1 can chicken noodle soup	pepper to taste

Brown the meat and onions lightly, combine the crumbs, beaten egg, soup, milk and seasoning. Add to meat and onion mixture. Put in 9 x 9 pan and bake at 350 degrees for 60 or 90 minutes. Meat must be browned first otherwise it will taste like meat loaf.

CREAMED TACOS

Doris Horrigan

1 lb. ground round beef 1 can cr. chicken soup 1 small can pet milk ½ lb. grated sharp	Salt and garlic salt 1 med. onion, chopped 1 can cr. mushroom soup 1 can chili with beans
cheese	
Cheese	1 pkg. tortilla (12)

Mix meat, onion, soups, milk and chili. Add salts. Dip tortilla in hot grease until soft. Line baking pan with $\frac{1}{2}$ of tortillas, cover with $\frac{1}{2}$ meat mixture and $\frac{1}{2}$ cheese. Repeat with second $\frac{1}{2}$ of tortilla, meat and cheese. Bake 350 degrees 45 minutes. Serves 8.

ENCHILADA CASSEROLE

1 large onion, chopped 1 to 1½ lb. ground beef 1 can tomato paste 1 cup water 1 large can enchilada

12 corn tortillas
1 lb. grated cheese
1 large can ripe
olives (sliced)
1 can Chili and beans

Brown onion and ground beef. Combine tomato paste, water and enchilada sauce. Add to meat mixture and bring to a boil. Place a layer of ¼ meat mixture in a 2 quart greased casserole. Cover with 3 tortillas. Cover tortillas with ¼ of the cheese and olives. Alternate remaining ingredients in layers making 4 layers of each. Pour on Chili and beans before adding top layer of cheese and olives. Bake 325 degrees for 1 hour. Serves 6.

TACO CASSEROLE

sauce

Maxine Huffman

2 lb. hamburger
1 or 2 large onions,
chopped
2 garlic cloves, diced
1 large can tomato sauce
1 cup tomato juice
1 green chili,
diced (optional)
3 Tbsp. chili powder

½ tsp. oregano
½ tsp. cumin
1 large bag tortilla chips
2 cans red beans
2 cups shredded lettuce
2 diced tomatoes
1 cup grated cheddar
cheese (optional)

Brown hamburger, 1 chopped onion and garlic; add tomato sauce, tomato juice, green chili and spices. Place a layer of tortilla chips on bottom of large greased casserole. Cover with a layer of meat mixture and 1 can of beans. Repeat; end with a third layer of tortilla chips. Bake, covered for 1 hour; uncover for last 10 to 15 minutes. Cover top with a thick layer of lettuce, remaining onion, fresh tomato and grated cheese just before serving. Serves 8.

SALMAGUNDI BAKE

Mrs. Ron Schipper

3/4 cup uncooked rice
11/2 tsp. salt
Dash pepper
2 (8 oz.) cans tomato sauce
1 cup hot water
1 cup chopped onion
1/2 cup chopped grn. pepper

1 lb. ground beef
1 tsp. salt
1 (12 oz.) can (1½ cup) whole kernel corn, drained
2-3 tsp. chili powder
4 slices bacon (optional)

In ungreased 2 qt. casserole place layer of uncooked rice, salt, pepper, 1 can tomato sauce and hot water. Add layer of onion, green pepper, then layer of ground beef and 1 tsp. salt. Top with a layer of corn. Add chili powder to remaining can of tomato sauce and pour over corn. Top with bacon slices. Cover and bake 1 hour at 375 degrees. Uncover and bake 15 minutes longer or until rice is done. Serves 5-6.

ROUND STEAK CASSEROLE

Mrs. J. E. Shultz Fifth Edition (1959)

½ lb. hamburger

1 lb. steak, cubed

½ lb. sausage

Brown sausage, brown hamburger, brown the cubed steak. Cook an 8 ounce pkg. of egg noodles in salted water until tender. Drain. Combine:

1 can peas (including the liquid) 1 can pimiento (scant)

3 cups of milk beaten into 2 cans of mushroom soup

Add the browned meat and cooked noodles. Salt and pepper to taste, put in a shallow baking pan, cover with crushed potato chips, and bake 1½ hours at 350 degrees.

CORNED BEEF BUNS

Mrs. John Scholten Oostburg, Wisconsin

1 can corned beef ½ cup dried onion soup mix

1 carton sour cream 1 Tbsp. salad dressing

Mix all together and spread on buns and wrap in foil. Heat in 325 degree oven for 20 minutes. Makes 1½ dozen.

NOODLE CASSEROLE

Bertha Vroegh Eddyville, Iowa

1 lb. hamburger 2-2½ cups noodles 1 sman onto... 1 can celery soup (undiluted)

Brown hamburger with chopped onion. Cook noodles in salted water till tender, then drain. Combine hamburger, cooked noodles, and celery soup. Put in greased casserole, salt and pepper to taste. Bake 60 minutes in 350 degree oven. Cheese may be sprinkled over top before baking.

BUSY DAY CASSEROLE

Mrs. Louie Schippers **Dorothy Vander Leest**

1 lb. ground beef

1 tsp. salt

1 Tbsp. butter

1 can vegetables drained

4 medium potatoes cubed Dash pepper (may slice if preferred) 1 can tomato soup

Brown beef in ovenproof skillet with butter. Remove from heat and add potatoes, vegetables, seasoning and soup. Mix well and cover. Bake at 350 degrees for 1 hour or till potatoes are done.

Variation: Omit vegetable and tomato soup. Replace with 1 can beef stew and mushroom soup. Top with crushed potato chips. Bake at 325 degrees for 1 hour and 15 minutes.

CHICKEN SOUFFLE

Mrs. John Grooters Devon, Penn.

1 (1 lb.) loaf bread 6 eggs
(cut off crusts) 1 cup milk
leave in slices 1 cup broth
3 cups cooked chicken
(or more) cubed (grated)
1/2 cup mayonnaise (grated)
1 can cr. mushroom soup
(undiluted)

Line 9 x 13 pan with layer of bread slices. Cover with chicken, sprinkle chicken with salt. Cover with $1\frac{1}{2}$ cups grated cheese and then another layer of bread.

Blend mayonnaise and beaten eggs. Add milk and broth to eggs and mayonnaise and pour over the bread. Place in refrigerator overnight. Before baking, spread mushroom soup over the bread. Then bake 45 minutes in 300 degree oven. Remove. Add rest of cheese, turn oven to 350 degrees and bake 15 more minutes. Serves 8.

CHICKEN RICE CASSEROLE

Mrs. J. A. Kuyper Fifth Edition (1959)

4 cups liquid (chicken	Pepper
broth and milk necessary	2 cups cooked rice
to make 4 cups)	3 cups chicken, coarsely cut
2 cups soft bread crumbs	1 to 2 Tbsp. pimento
4 eggs, slightly beaten	1 to 2 tsp. salt

Mix together and pour into 9×13 inch pan. Bake $1\frac{1}{2}$ hours in moderate oven. Fifteen minutes before serving cut into squares. Put a Tbsp. of mushroom sauce on each square. Return to oven until ready to serve.

Sauce:

 $\begin{array}{lll} 3 \ \text{Tbsp. butter} & & 1/_8 \ \text{tsp. pepper} \\ 11/_2 \ \text{cups mushrooms} & & 11/_2 \ \text{cups liquid} \\ 3 \ \text{Tbsp. flour} & & \text{using liquid from mushrooms,} \\ 1/_2 \ \text{tsp. salt} & & \text{adding milk to make} \\ \end{array}$

Brown mushrooms in butter, add flour, and stir well. Add the liquid stirring until smooth and thickened. Add salt and pepper. Serves 12.

SAUSAGE AND RICE CASSEROLE

Mrs. Marion De Geus

1 lb. sausage	Pinch basil leaves
½ cup onion, chopped	½ cup celery, chopped
1 can cr. mushroom soup	½ cup rice
½ cup mushrooms	1 can cr. celery soup
(optional)	½ cup milk

Brown sausage, add celery, onion and rice. Mix soups and remaining ingredients. Add to meat mixture and bake 2 hours in 350 degree oven. It can be made ahead and is even better the second day. Freezes well.

LASAGNE CASSEROLE

Mrs. Russell Miller Shawnee Mission, Kansas

Meat sauce:

1 lb. Italian sausage 1 clove garlic, minced

1 Tbsp. whole basil 1½ tsp. salt

1 (1 lb.) can tomatoes 2 (6 oz.) cans tomato paste

Brown meat slowly; spoon off fat. Add remaining ingredients. Simmer uncovered 1/2 hour. Stir now and then.

Lasagne:

Cook 10 oz. lasagne or wide noodles until tender in large amount of boiling salted water. Drain; rinse in cold water.

Cheese Filling: 2 Tbsp. parsley flakes

3 cups cottage cheese 2 tsp. salt

½ cup grated Parmeasan 1 lb. Mozzarella cheese or Romano cheese

sliced thin 2 beaten eggs ½ tsp. pepper

Mix cottage cheese, Parmesan cheese, parsley flakes, eggs, salt and pepper. Place half the noodles in a 13 x 9 x 2 inch baking dish. Spread with half the cheese filling; cover with half the Mozzarella cheese and half the meat sauce. Repeat layers. Bake in moderate oven-375 degrees for 30 min. Before cutting in squares, let stand 10 minutes - filling will set slightly. Serves 12.

TUNA HOT DISH

Mrs. J. A. Kuyper Fifth Edition (1959)

1 (4 oz.) pkg of 1 (10 oz.) can mushroom potato chips soup 1 (8 oz.) can peas 1 (7 oz.) can tuna

½ cup milk

Butter casserole, make two layers of potato chips, peas and tuna - starting and ending with potato chips. Heat mushroom soup and milk. Pour over the potato chip mixture. Bake 400 degrees for 30 minutes or until brown.

BARBECUED BEANS

Shirely Weller

1 lb. ground beef 1 medium onion, chopped 2 (12 oz.) can

3/4 cup catsup pork and beans 2 Tbsp brown sugar 2 Tbsp. vinegar 2 Tbsp. Worcestershire

2 Tbsp. mustard 10 strips bacon

Brown ground beef and onions. Add beans, catsup, vinegar, brown sugar, mustard and Worcestershire sauce. Top with strips of bacon and bake 1 hour at 350 degrees.

CHEESE SOUFFLE

Mrs. Chester Leu Fifth Edition (1959)

2 cups milk 2 cups cubed bread, dried in oven-not toasted 1/3 cup chopped green 1 tsp. salt Dash of pepper

2 cups grated cheese 1/3 lbpepper 4 eggs, separated

Scald milk, add bread, salt and pepper. Add cheese and stir over low burner until cheese is melted. Cool partially, then add beaten egg volks and cool a little more. Fold in beaten egg whites. Bake in 1½ quart casserole at 350 degrees for 45 to 50 minutes. Makes 6 generous servings.

EASY CHEESE SOUFFLE

Elsa Thompson

10 slices white bread. 6 eggs cubed and crust removed 2 cups milk 1/2 lb. cheddar 1 tsp. salt ½ cup melted butter cheese, grated

Arrange bread cubes and cheese in layers ending with bread. Beat eggs, milk and salt together and pour over bread and cheese. Refrigerate at least 3 hours. Remove from refrigerator 15 minutes before baking. Pour melted butter over mixture. Bake in 350 degree oven 45 to 60 minutes.

SOUFFLE SANDWICH

Joline De Jong Mary Embling Mrs. William Van Tuyl

16 slices white bread crusts removed 1 pkg. (8 oz.) cheddar cheese slices 6 eggs, well beaten

1 qt. milk 1 tsp. salt 1/4 tsp. white pepper Bacon slices and jelly

Butter bread. Place 8 buttered side down in a well-buttered 9 x 13 pyrex dish. Cover with cheese slices and remaining bread, buttered sides up. Combine eggs, milk, salt, pepper (include ½ tsp. dry mustard if desired) and pour over bread. Cover and refrigerate overnight. Put pan in hot water in 325 degree oven for 1 hour. Sprinkle with crisp-crumbled bacon and put tsp. of red jelly in center of each bread slice.

VARIATIONS: Cheese N-Bread bake: Use 12 slices bread. Sprinkle 6 bread slices with 2 Tbsp. wheat germ and 2 Tbsp. bacon-onion seasoning, 1 cup grated cheddar cheese and 1 cup Muenster or Monterey Jack cheese. Place remaining 6 slices on top, use 8 eggs and 3 cups milk. Refrigerate overnight

and bake at 350 degrees for 1 hour.

Baked Cheese and Ham Puff: Put 1/4 cup chopped ham and 1/4 cup chopped cheddar cheese on each of 8 slices. Use 3 eggs, 3 cups milk and 34 tsp. mustard. Refrigerate overnight and bake at 350 degrees 1 hour.

QUICHE LORRAINE

Ann Mentink Mrs. N. E. Ryerson

1 9-inch pie crust 6 slices bacon (thick sliced) Or boiled ham, thinly sliced 12 slices swiss cheese (thin)

4 eggs

1 Tbsp. flour ½ tsp. salt 2 cups light cream 1½ Tbsp. butter, melted Nutmeg, generous grating Cayenne, few grains (optional)

Line glass pie plate with crust. Broil bacon and drain. Cut swiss cheese same size as bacon. Cut bacon in half and cover crust with overlapping layers of cheese and bacon. Beat together eggs, flour and spices; add cream and stir in melted butter. Strain this custard over the bacon and cheese. Bake at 375 degrees for about 40 minutes or until the custard is set and top is nicely browned. (If using 9 inch aluminum pan use only 3 eggs, 34 tsp. flour and $1\frac{1}{2}$ cups cream.)

BAKED CHEESE FONDUE

Gladys Power

4 egg yolks,
slightly beaten
1½ cups milk
1 Tbsp. butter or margarine
2 cups small soft
bread crumbs

1 cup creamed cottage cheese (8 oz.)
1 tsp. salt
1/8 tsp. pepper
1 tsp. prepared mustard
1 tsp. Worcestershire sauce

bread crumbs
1 cup shredded cheddar
cheese (1/4 lb.)

8 slices bacon, cooked and crumbled 4 egg whites, stiffly beaten

Heat oven to 325 degrees. Combine yolks, milk and butter. Mix well. Stir in crumbs and cheese. Mix well. Add salt, pepper, mustard, Worcestershire and bacon. Fold in egg whites. Pour into buttered shallow 2-quart baking dish. Set in a larger pan. Pour in hot water to a depth of 1 inch. Bake 1 hour or until knife inserted in center comes out clean. Serves 6.

BRUNCH EGG CASSEROLE

Gladys Power

2 cups plain croutons 4 eggs (slightly beaten) 2 cups milk ½ tsp. seasoned salt Dash of pepper 4 oz. (1 cup) shredded natural cheddar cheese

½ tsp. salt

1/8 tsp. onion powder 1/2 tsp. prepared

mustard

4 slices bacon (cooked and drained)

In bottom of greased 10 x 6 x 1^34 '' baking dish, combine croutons and cheddar cheese. Combine eggs, milk, salt, seasoned salt, onion powder, pepper and prepared mustard. Mix till blended. Pour over crouton mixture in casserole. Crumble bacon over top. Bake in 325 degree oven for 55-60 minutes or till eggs have set and top is golden. Garnish with bacon curls, if desired. Serves 6.

Sandy Kuiper

CAMPBELLED EGGS

4 slices bacon 1 can cr. chicken soup 8 eggs, beaten

½ cup chopped green pepper slightly ½ cup chopped onion Dash of pepper

In skillet, cook bacon until crisp, remove and crumble. Pour off all but 2 Tbsp. drippings. Cook green pepper and onion in drippings until tender. In bowl stir soup until smooth, gradually blend in eggs and pepper. Pour into skillet. Cook over low heat, do not stir. As mixture begins to set around edges, gently lift cooked portions with wide turner so that the uncooked portion can flow to the bottom. Continue gently lifting cooked portion until eggs are completely set, but still moist, (about 8 minutes). Garnish with bacon, Serves 4.

NOODLE KUGEL (Meatless main dish)

Mrs. Bill Herzog

3 eggs, beaten

1 cup coded, 2 cups cooked, 1 cup cottage cheese 1 cup sour cream* 1 cup milk drained, noodles ½ tsp. salt

Blend eggs, salt, sour cream, cottage cheese and milk. Add the noodles. Turn into an 8" buttered cake pan. Bake about 40 minutes at 350 degrees. Cut in squares and serve with broccoli or other greens and a salad of sliced oranges and sweet onion.

HAM AND EGG PIE

Robert Maurer

2 cups milk 2 cups cubed ham 2 Tbsp. chopped onion 1/4 cup chopped celery

1¼ tsp. salt 2 hard cooked eggs, 3 Tbsp. butter quartered

2 Tbsp. chopped green pepper 6 Tbsp. flour

Brown onion and celery in butter, add flour. Add milk gradually and cook. Season. Add quartered eggs, green pepper, cubed ham. Place in round baking dish. Cover with cheese biscuit crust.

Crust: ½ cup cheddar 1 cup sifted flour cheese, grated 2 Tbsp. lard ½ tsp. salt 2 Tbsp. baking powder ½ cup milk

Mix cheese and dry ingredients. Proceed as for regular biscuit. Pat dough into circle to cover baking dish. Cut into pie shaped wedges and place slightly apart over mixture. Bake 30 minutes at 400 degrees. Serves 4 or 5. (To serve more add extra eggs.)

^{*}canned sour cream can be substituted.

PIZZA FONDUE

Donna Steenhoek

1 small onion

1/4 tsp. garlic powder

Brown onion and meat in shortening in fondue pot at high heat. Reduce heat. Mix cornstarch and seasoning in pizza sauce and add to meat mixture. Stir well, when the mixture thickens and bubbles, add cheese by thirds, stirring well after each addition. Dip dried French bread into this fondue.

CHEESE OMELET

Helen Boertje

1 Tbsp. butter or marg. 4 eggs Salt and pepper, to taste

Beat eggs slightly with salt and pepper in a small bowl. With a fork, swirl butter over bottom and sides of a heated 10 inch skillet. Cook on medium heat, shaking pan back and forth until omelet is firm on bottom. Use spatula to lift sides to allow uncooked egg to set. Remove from heat. Spoon cheese down center. Fold over 1/3 and roll omelet onto heated platter. Serves 2 to 3.

COUNTRY SUPPER

Cherie Ogren

6 slices bacon
1 large onion, chopped
3 Tbsp. chopped green pepper
Grated cheese (to cover)
3 to 4 cups grated
raw potato
6 to 8 eggs
Salt and pepper

Saute bacon, onion and green pepper. Add grated potatoes (leftover cubed may be used instead of raw potatoes), cook until potatoes are tender. Break over potatoes, eggs, add salt and pepper and grated cheese to cover. Cover and cook until eggs are as done as you like them.

POACHED EGGS A LA KING

Gladys Power

½ cup chopped onion3 English muffins, split,(May substitute dry flakes)toasted and buttered2 Tbsp. butter or marg.1 can cr. chicken soupDash of pepper½ tsp. seasoned saltParsley, fresh or dried½ cup milk

In medium skillet cook onion in butter till tender but not brown. (If using onion flakes just add to soup). Stir in soup and seasonings. Gradually add milk, blending well. Bring to boil reduce heat and gently slip eggs into sauce. Cook covered, over low heat for 15 minutes or until eggs are set. To serve place each egg on English muffin half and top with sauce. May sprinkle with snipped fresh parsley. Serves 6.

Mrs. Jim Brandl

BAKED HAMBURGERS

1 lb. ground beef 5% lb. cheese grated (Process or Colby) 2 Tbsp. chili sauce 1 tsp. prepared mustard ½ onion, chopped ½ green pepper, chopped Salt and pepper

Mix together. Make into patties. Put on bun, wrap in tin foil. Bake at 350 degrees for 25-30 minutes.

PIZZA BURGERS

Marge Kuiper

1 lb. hamburger
1 small onion, chopped
1 can pizza sauce
1 small can mushrooms
1/4 tsp. garlic salt
1/4 tsp. oregano

½ lb. American cheese, grated Salt and pepper to taste Hamburger buns or English muffins

Saute ground beef and onion until brown. Add mushrooms, spices and pizza sauce. Cool before adding cheese. Spread on halves of buns or muffins. Place under broiler until cheese is bubbly and edges of buns are toasted.

BROILER-TOASTED HAMBURGER SANDWICHES

Edith Roorda

4 slices sandwich bread 1 tsp. prepared mustard 1/3 cup cream 1/4 tsp. pepper 2 Tbsp. minced onion 1 Tbsp. butter, softened
1/2 lb. twice-ground
round steak
1/2 tsp. salt
Dash cayenne
2 tsp. butter or margarine

Toast slices of bread on one side only. Combine 1 Tbsp. butter and mustard. Blend thoroughly. Spread on untoasted side of bread. Combine hamburger, milk, seasonings, and onion. Blend thoroughly. Spread meat mixture on top of butter mixture, being careful to bring the meat out to the edge of bread to avoid burning bread under the broiler. Put $\frac{1}{2}$ tsp. remaining butter or margarine on each sandwich. Broil about 5 minutes for a rare sandwich, 6 minutes for medium, 7 minutes for well done. Timing, of course, depends on thickness of the meat. This quantity of meat should make 4 sandwichesopen faced style.

BROILER TUNA BURGERS

Shirely Weller

1 (6½-7 oz.) can flaked Tuna 2 Tbsp. chopped onion ¼ cup mayonnaise 2 Tbsp. chopped sweet pickle 6 slices Velveeta cheese

Combine all ingredients. Split 3 hamburger buns. Spread with tuna mixture. Top each with cheese. Broil 5 inches from heat for 4 minutes or till cheese melts.

SANDWICH HAM BOATS

Betty Bergman

3 or 4 cups diced ham	1 cup mayonnaise
1 cup diced celery	3/4 tsp. garlic salt
1 Tbsp. grated onion	½ tsp. dry mustard
3 Tbsp. chopped dill pickle	½ tsp. horseradish
1/4 cup chopped stuffed olives	8 hot dog buns
1 cup chopped almonds	1 (8 oz.) pkg. cream cheese

Combine first six ingredients. Make a dressing by combining mayonnaise, garlic salt, mustard and horseradish and stir into ham mixture. Scoop centers out of hot dog buns, leaving only the shells. Spread cut surfaces generously with butter and fill with ham mixture. Cut off points at each end of each bun to make blunt-nosed boats. Soften cream cheese to room temperature and stir in a little cream to make cheese of easy spreading consistency. Frost tops and sides of bun boats and sprinkle with parsley. Makes 8 servings. To serve, cut each boat into 5-6 slices and shove slices together again into boat shape. This is fork food.

BARBECUED BEEF FOR BUNS

Carol Jean White

4 lbs. beef roast	2 Tbsp. brown sugar
1 can tomato soup	½ tsp. dry mustard
1 small bottle catsup	1 medium onion, chopped
1 cup water	½ cup chopped celery
2 Tbsp. lemon juice	4 bay leaves
2 Tbsp. Worcestershire	Salt and pepper
sauce	

Cook meat slowly until tender. Cool. Remove fat and bones and shred the meat. Skin fat from drippings and return meat to pan. Combine remaining ingredients and simmer a half hour. Add to shredded beef and simmer one hour. This mixture freezes nicely. Serves 20.

PIZZABURGERS

Marlys De Wild

2 lbs. ground chuck	1/4 bottle chili sauce
1 large pkg.	1/4 cup Parmesan cheese
Mozzarella cheese	1 Tbsp. leaf oregano
1 can tomato soup	½ tsp. garlic salt

Brown beef, drain and cool, season with salt and pepper. Add remaining ingredients. Spoon onto buns. Wrap singly in foil. Warm in 350 degree oven for $\frac{1}{2}$ hour. Serve.

SLOPPY JOES

Helen Klein

1 lb. hamburger 2 Tbsp. chopped onion	2 Tbsp. mustard 1 can undiluted cream
3 Tbsp. catsup	of chicken soup
½ tsp. salt	-

Brown hamburger and onion together. Add the rest of the ingredients. Serve on heated or toasted buns.

HOT BEEF SANDWICH FILLING

1 lb. ground beef 1/4 cup uncooked rice 1/4 cup cracker crumbs 1 cup water 1 chopped onion 1 egg 11/2 tsp. margarine 1 tsp. salt

1½ cups stewed tomatoes ½ tsp. pepper

Brown ground beef and drain off fat. Add remaining ingredients and mix well. Bake covered at 275 degrees for 21/2 hours, stirring about every halfhour. Spoon into buns. Makes enough for 10 sandwiches. Freezes well.

GOOEY BUNS

1/3 cup mayonnaise

Betty Bergman

1 Tbsp. minced onion 1 lb. minced ham 2 Tbsp. chopped sweet 1/2 lb. cheddar cheese 1/4 cup prepared mustard pickle 12 hot dog buns

Grind minced ham and cheese and mix well with mustard, mayonnaise, onion and pickle. If you want to stretch this recipe, add some chopped hard cooked egg. Split hot dog buns, butter and spread generously with filling. Wrap each bun in foil or waxed paper and heat about 20 minutes in 325 degree oven. These hot sandwiches make inexpensive and delicious refreshment for after-the-game parties.

TUNA OR CHICKEN BURGERS

Dorothy Vander Leest

3 Tbsp. chopped celery 1 can (7 oz.) tuna 1 small onion, minced flaked or 1/4 cup mayonnaise 1 cup cut up cooked 8 hamburger or chicken ½ cup diced cheddar cheese hot dog buns Salt and pepper to taste

Mix filling ingredients. Fill buttered buns with mixture. Place in paper sandwich bags or wrap in foil. Refrigerate. Just before serving heat at 350 degrees for 15-20 minutes.

ROLLED SANDWICHES

Mrs. Leroy Schakel

Remove crusts from slices of sandwich bread, roll each slice lightly with rolling pin. Spread one side with softened butter. Spread on filling, then roll like a jelly roll. Fasten with tooth pick and chill.

Filling Suggestions:

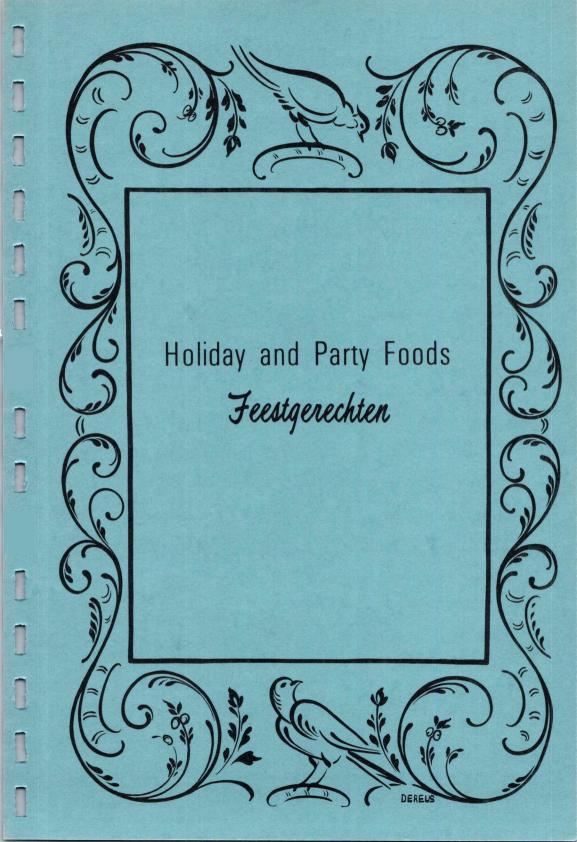
Ham - mix chopped ham with mayonnaise, finely minced celery, green pepper or sweet pickle may be added. (Spam may be used in place of ham).

Fish - mix flaked salmon, minced celery and mayonnaise.

Cheese - grated cheddar cheese, onion juice, worcestershire sauce (or tobasco sauce) and mayonnaise.

Or use your favorite spread.

Recipes



OVEN BAKED CARAMEL CORN

Mrs. Paul Klyn

½ cup butter or margarine

3 quarts unsalted popcorn ½ cup packed brown sugar 1 cup peanuts or mixed nuts

Cream butter and sugar until fluffy; mix well with popcorn and nuts (use your hands) until well coated. Spread on shallow baking pan in single layer. Bake in 350 degree oven 8 minutes.

EASY PIGS IN BLANKETS

Phyllis Kooyman

Pork sausage Refrigerated prepared biscuits

Shape sausage to resemble small weiners. Brown in skillet. Drain, cool. Roll each biscuit flat, wrap around a sausage. Bake on cookie sheet at 450 degrees for 10-12 minutes or until brown. Serve warm.

GRAPEFRUIT APPETIZER

Mrs. Logan Andeweg

1 can grapefruit sections 1½ cups boiling water

1 cup sugar

Gingerale

Puree grapefruit sections. Dissolve sugar in boiling water and add to grapefruit. Freeze. Spoon into glasses and fill with gingerale.

ANTIPASTA

Mary Farver Griffith

3 medium onions (chopped) ½ cup olive oil ½ cup vinegar 1 (12 oz.) bottle chili sauce 1 (12 oz.) bottle seafood 2 small bottles stuffed cocktail sauce ½ cup catsup

2 or 3 cans tuna (well drained)

1 (7½ oz.) jar sweet pickled onions 1 (8 oz.) jar sweet

mixed pickles

olives

Saute onions in olive oil. Add vinegar, chili sauce, cocktail sauce and catsup. In a separate bowl mix flaked tuna, sliced onions and finely chopped pickles. Combine the two mixtures. Add olives (cut in half). Keeps indefinitely in refrigerator. Makes 2 quarts.

SHRIMP DIP

Mrs. Jim Brandl

1 small jar mayonnaise (Approx. 1 cup) 1/4 lb. butter, soft or melted

1 medium onion, grated Paprika

2 cans medium shrimp

Mash shrimp with fork. Add remaining ingredients. Top with paprika.

RASPBERRY PUNCH

Shirley Borgman

1 pkg. raspberry jello	2 or 3 Tbsp. lemon juice
3 cups cranberry juice	4 or 5 (16 oz.) bottles 7 Up

Dissolve jello in 1 cup of hot cranberry juice. Add remaining ingredients.

COCKTAIL MIX

Robert Maurer

6 slices bacon	1 3 oz. pkg. cream cheese
1 can tuna, drained	1 Tbsp. lemon juice
6 Tbsp. mayonnaise	Few drops tabasco sauce

Fry bacon crisp. Mix with remaining ingredients.

RUSSIAN TEA

Maurine Timmer

18 oz. jar of Tang	1 tsp. cinnamon
2/3 cup instant tea	3/4 tsp. cloves
1 10c size lemonade mix	-

Mix all these dry ingredients and store in a tightly covered jar. When ready to serve, use 1 rounded tablespoon per cup and fill cup with boiling water.

CHOCOLATE-ALMOND VELVET

Shirely Weller

1 (16 oz.) can Hershey	1 (9 oz.) carton cool whip
chocolate syrup	½ tsp. vanilla
1 can (14 oz.) sweetened	1/3 cup slivered almonds
condensed milk	- E

Combine syrup, milk, cool whip and vanilla. Fold in nuts. Put in parfait glasses. Freeze. Serve with dab of cool whip and few nuts.

PEPPERMINT NUTS

Mrs. Vern Hallenbeck

1 cup sugar ¼ cup light corn syrup	60 miniature marshmallows 2½ cups English walnuts
1/8 tsp. salt	2 drops peppermint oil
½ cup water	

Combine sugar, syrup, salt and water and boil until it forms a soft ball in cold water. Stir the marshmallows into the syrup after removing from heat, stir until dissolved. Add the peppermint oil. Stir in the walnut halves. Stir until coated and starts to harden. Pour on waxed paper. Break into sizes you want.

FROSTED COFFEE HAWAII

Gladys Power

Nice ending for a brunch.	1 cup chilled pineapple juice
2 cups cold strong coffee	1 pint coffee ice cream

Combine all ingredients and whirl in blender or beat with rotary beater until smooth and foamy. Pour into tall glasses that have been chilled. Serves 4-5.

CREAM CHEESE DIP

Betty Bergman

1 8 oz. pkg. Philadelphia Cream Cheese

2 tsp. onion juice Half and Half

Soften cheese to room temperature. Add half and half until cheese is of dipping consistency. Add onion juice and blend well. Serve with potato chips or fritos.

HOT CRAB DIP

Susan Kopecek

1 8 oz. pkg. cream cheese 1 tsp. milk

1/3 cup chopped almonds 1 can crab meat

Put cream cheese in sauce pan and loosen over heat with the milk. When melted, add 1 Tbsp. dry vermouth, cleaned crab and almonds. Serve warm in chafing dish as dip or on toast or rice. Serves 6 to 8.

CANDIED NUTS

Mrs. Vern Hallenbeck

1/4 cup boiling water 1 cup sugar

½ tsp. vanilla ½ tsp. cinnamon

1/8 tsp. cream of tartar 1 cup English walnut halves

Combine sugar, cinnamon, cream of tartar and water and boil until it forms not too firm ball in water. Remove from heat and add vanilla. Add the nuts, stir until syrup begins to harden. Pour onto waxed paper and break up into sizes you want.

To vary above: Use 1/4 cup orange juice instead of water, the grated rind of one orange and omit the cinnamon. Add ½ tsp. vanilla after removing from heat, and use pecan halves only - 2 cups.

CHICKEN PATE

Sonja Overman

1 cup minced chicken 1/4 cup coarsely chopped onions

1/4 cup toasted slivered 1/4 lb. butter

almonds 1 Tbsp. sherry

Blend chicken with butter, add sherry and onions. Place in serving dish and sprinkle with almonds. Serve at room temperature.

CRANBERRY CHRISTMAS PUNCH

Mrs. Paul Klyn

1 (3 oz.) pkg. cherry gelatin 1 (6 oz.) can frozen orange juice

1 cup boiling water 3 cups cold water

1 (6 oz.) can frozen lemonade 1 quart chilled cranberry

1 (6 oz.) can frozen juice cocktail

pineapple juice 1 (12 oz.) bottle gingerale

Dissolve jello in boiling water, stir in concentrates. Add water and cranberry juice. Add 2 trays ice cubes or ring of ice. Pour in chilled gingerale just before serving. Float thin slices of oranges. Serves 25 small punch cups.

Wrap 3-inch slice of bacon and wrap around water chestnut, and dip in brown sugar, lots of brown sugar. Hold together with a toothpick. You may want to use pineapple chunks instead of water chestnuts for variation. Bake at 350 degrees for 20 minutes.

BAMBINOS

cheese

Dorothy Boelkens Forreston, Ill.

4 dozen Melba Rounds or cheese crackers 3/4 cup catsup 1 cup shredded mozzarella 1/8 lb. thinly sliced pepperoni or sausage Crushed oregano leaves, if desired

Spread Melba Rounds with catsup, then sprinkle with cheese and top with pepperoni slice. Sprinkle with oregano. Bake at 400 degrees 3 to 5 minutes or until cheese melts.

FRESH VEGETABLE DIP

Mrs. Kent Sneller Sioux Center, Iowa

Sour cream 1 Tbsp. onion flakes Hellmans mayonnaise 1 tsp. Beau Monde 1 Tbsp. parsley flakes 1 tsp. dill weed

Mix equal amounts of sour cream and Hellmans mayonnaise (MUST BE HELLMANS). Add the spices, mix well. Store in refrigerator (may be stored from 1 to 2 weeks). Good dip for carrots, celery and cucumbers.

AVOCADO DIP

Betty Bergman

1 large ripe avocado
½ small onion
(finely chopped)
½ stsp. paprika
1 small ripe tomato
(finely chopped)

2 lemon
1 tsp. vinegar
Dash of worcestershire
sauce
Salt and pepper to taste

Mash avocado and mix with remaining ingredients. Serve with fritos.

DRIED-BEEF LOG

Millie Meyer

1 (8 oz.) pkg. cream cheese

1/4 cup grated Parmesan
Cheese
1 Tbsp. prepared
horseradish

1/3 cup stuffed green
olives, chopped
1 cup (2½ oz.) dried beef,
finely snipped

Soften cream cheese. Blend together cream cheese, Parmesan cheese and horseradish; stir in olives. On waxed paper, shape in two 6-inch rolls, $1\frac{1}{2}$ inches in diameter. Chill several hours or overnight. Roll each "log" in snipped dried beef. Serve with crisp crackers.

PARTY CHEESE BALL

4 cups shredded cheddar cheese
2 (3 oz.) pkgs. cream cheese
1/3 cup mayonnaise
2 tsp. sherry flavoring
1 tsp. worcestershire sauce
1/8 tsp. onion salt
1/8 tsp. celery salt
1/2 cup chopped ripe olives
1/3 cup minced fresh parsley
1/3 cup minced dried beef
1/3 cup minced dried beef
1/8 tsp. onion salt
1/8 tsp. onion salt
1/8 tsp. onion salt
1/8 tsp. celery salt
1/2 cup chopped ripe olives
1/3 cup minced dried beef
1/3 cup minced dried beef
1/8 tsp. onion salt
1/8 tsp. onion salt
1/8 tsp. onion salt
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Combine cheese, mayonnaise, flavoring, worcestershire sauce and salts. Blend until smooth. Add olives. Cover and chill until firm. Shape into a ball. Combine parsley and dried beef (or nuts). Roll ball in this. Cover and chill. Ball can be frozen and taken out before serving time.

TUNA SPREAD (For hors d'oeuvres)

Mrs. Robert Ray Wife of Governor of Iowa

1 cup butter	⅓ tsp. salt
1 (8 oz.) package cream cheese	1/4 tsp. tarragon, crushed
$2 (6\frac{1}{2}-7\frac{1}{2} \text{ oz.})$ cans tuna, drained	Dash of pepper
2 Tbsp. chopped green onion	1/4 cup finely snipped parsley
1 Tbsp. lemon juice	1 hard cooked egg, sieved
1 Tbsp. capers	Radishes

Cream butter and cheese. Beat in the tuna, onions, lemon juice, salt, pepper, capers and tarragon. Shape on serving plate. Place parsley around base. Chill. Sprinkle top with egg, garnish with radishes. Spread on crackers or rye bread. Makes 3¼ cups.

WITCHES BREW

Mrs. John Timmer

5 cups water	25 cups water
5 cups sugar	1 large frozen orange juice
2-3 sticks cinnamon	1 large frozen lemonade
9 green tea bags	_

Use an enamel pot and boil together the 5 cups of water, 5 cups of sugar, cinnamon and the green tea bags for 25-30 minutes. Then add the 25 cups of water, orange juice and lemonade. Serve hot.

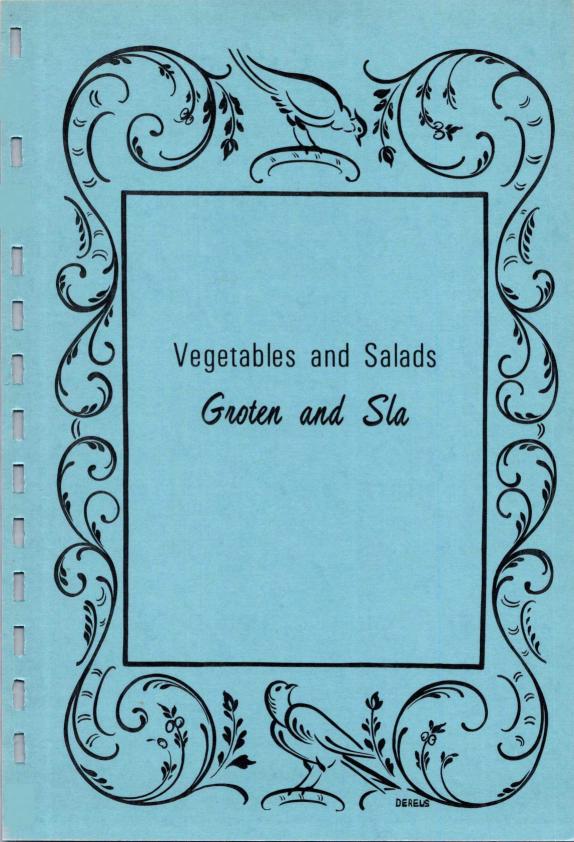
SOUR CREAM HERRING

Mary Farver Griffith

1 20-oz. jar herring	1 Tbsp. lemon juice
fillets	1 Tbsp. celery seed
2 bunches green onions	2 Tbsp. sugar
2 green peppers	½ cup Hellmans mayonnaise
1 large carton sour cream	Pinch of ginger

Wash and drain fillets, remove spices, pat dry on paper towels. Cut herring into bite size pieces with scissors. Cut green pepper and onion into tiny pieces. Mix all ingredients except herring. Add herring and gently mix. Put into small jars and seal tightly. Keeps for 2-3 weeks. Tastes better the second day.

Recipes



APRICOT SALAD

Jackie Harvey Mrs. Paul Klyn Millie Mever

1 29 oz. can apricots	½ cup sugar
1 29 oz. can crushed	3 Tbsp. flour
pineapple	1 egg, beaten
2 pkgs. orange gelatin	2 Tbsp. butter
2 cups hot water	1 cup heavy cream, whipped
2 cups fruit juices	or 1 pkg. Dream Whip
1 cup miniature marshmallows	Grated sharp cheese (optional)

Drain apricots and pineapple, reserve juices. Chop apricots. Dissolve gelatin in hot water, add 1 cup reserved juice with apricots and pineapple and marshmallows. Place in 9 x 13 x 2 inch dish. Chill until firm. Blend sugar, flour, egg, butter and remaining 1 cup juice. Cook until thickened, stirring constantly. Chill, fold in whipped cream. Spread over firm gelatin. Sprinkle with cheese if desired. Chill and serve. 15 servings.

BAKED PINEAPPLE

Treva Hayes

1 (No. 2½ size) can crushed pineapple	$\frac{1}{2}$ tsp. salt $\frac{1}{4}$ to $\frac{1}{2}$ cup grated cheddar or
1 scant cup white sugar	longhorn or velveta cheese
2 tsp. flour, rounded	Buttered crumbs

Mix sugar, flour and salt, add to pineapple (do not drain juice.) Add grated cheese. Pour into buttered baking dish and cover with buttered bread crumbs. Bake 350 degrees about 40 minutes or until brown on top. This makes 8-12 servings. This is excellent served with ham or chicken as something extra, not to take place of vegetable or salad.

FROZEN STRAWBERRY SALAD

Mrs. M. M. De Reus

15 marshmallows (cut)	1 cup whipped cream
2 Tbsp. strawberry juice	1 cup crushed drained
3 oz. cream cheese	pineapple
½ cup mayonnaise	1 cup drained strawberries

Melt marshmallows in juice in double boiler. Cool. Combine other ingredients, add to first mixture and freeze.

WITCHES RING(Can be dessert or salad)

Shirley Borgman

3 cups apricot nectar	½ cup sugar
½ cup water	½ tsp. pumpkin pie spice
2 (3 oz.) pkg. orange	¹/8 tsp. salt
jello	1 cup Dream Whip

Combine apricot nectar and water in a 2 qt. saucepan. Sprinkle gelatin over surface until moistened. Stir in sugar, spice and salt. Heat mixture just to boiling, stirring constantly. Remove from heat and chill until mixture mounds on a spoon. Whip cream until stiff. Fold into mixture.

FROSTY SALAD LOAF

Ellen Onnen Newton, Iowa

1 (8 oz.) pkg. cream cheese 1 cup sour cream 1/4 cup sugar

¼ tsp. salt½ cups bing cherries,pitted, drained

1 (1 lb.) can apricot halves, drained

1 (9 oz.) can crushed pineapple, drained

2 cups miniature marshmallows

Let cream cheese stand at room temperature to soften, then beat fluffy, stir in sour cream, sugar and salt, then add the drained fruits and marshmallows. Add a few drops of red food coloring if desired. Freeze in ring mold or individual molds 6 hours or overnight.

APPLESAUCE SALAD

Ruby Van Vark

½ cup red hots2 cups hot water2 pkgs. red Jello4 cups applesauce

Dissolve red hots in hot water. Add pkgs. of jello. Cool slightly. Add applesauce. Chill.

FROZEN CRANBERRY SALAD

Gladys Power Mrs. R. E. Woodford

1 can whole cranberry sauce 1 small can drained 1 cup commercial sour cream 1 small can drained crushed pineapple

Combine first two ingredients. Add pineapple. Pour into loaf pan or 8-9 muffin tins. Freeze.

EASY FROZEN SALAD

Ed Van Arkel

1 cup sugar 1 large can drained apricots 1½ cups water 1 tall can pineapple 1 pint strawberries tidbits

Bring to boil, sugar and water. Add the strawberries and cool. Add drained apricots and pineapple tidbits. Stir together and freeze. When about set, cut into squares for easier removal.

COTTAGE CHEESE SALAD

Erma Van Zee

1 small carton cottage cheese (small curd)
1 (3 oz.) pkg. orange gelatine
1 small can crushed pineapple (drained)
1 can mandarin oranges (drained)
1 small pkg. whipped topping

Sprinkle dry gelatine over cottage cheese. Stir to dissolve. Add well drained fruits and whipped topping which has been prepared according to directions. Spoon into bowl and refrigerate. This salad may be varied with different flavored gelatine and fruits.

QUICK FRUIT SALAD

Mrs. Russell Miller Shawnee Mission, Kansas

1 can peach or apricot pie filling 2 cans mandarin oranges

2 med, sized cans pineapple tidbits 2 or 3 large bananas

Mix oranges, pineapple and pie filling. Chill. Just before serving add bananas. Mixture will keep several days without adding bananas. Serves 8-10.

EASY DESSERT OR SALAD I

Mrs. Henry J. Vermeer

1 can cherry pie filling 1 can Eagle Brand milk 1 (No. 2 can) crushed pineapple drained

2 pkgs. whipped topping mix, beaten stiff 1 tsp. almond extract

Mix all together and freeze in 9 x 13 inch pan. Cut into squares when ready to serve.

EASY DESSERT OR SALAD II

Mrs. Marion De Geus

1 large can crushed pineapple 1 can mandarin oranges(drained) 1 pkg. instant lemon pudding 1 pkg. Dream Whip, whipped

Mix all together and chill several hours.

EASY STRAWBERRY SALAD

Jennie De Bruin

2 (3 oz. pkgs.) strawberry Jello

2 cups hot water

1 (10 oz. pkg.) frozen strawberries

1 cup dairy sour cream 1 (13 oz. can) crushed pineapple, drained

2 medium bananas, mashed

Dissolve Jello, add frozen strawberries, let stand until fruit has thawed. To 1 cup strawberry mixture, add sour cream, beat smooth. Pour into a 6 cup mold. Chill until almost set. To remaining mixture add pineapple and bananas, stir to combine and pour over chilled layer. Chill.

FROZEN MAPLE SALAD

Mrs. Peter Gaass

1 (8 oz.) pkg. cream cheese 3/4 cup maple syrup 1 Tbsp. lemon juice 1 cup mashed bananas ½ cup chopped pecans

1 (8 oz.) can crushed pineapple, drained 1 cup cream, whipped Red or green maraschino cherries

Combine the cream cheese, maple syrup, lemon juice and bananas. Beat until well blended in mixer or blender. Stir in the crushed pineapple, nuts and fold in whipped cream. Put in 8 x 8 inch pan and freeze overnight. Garnish with the maraschino cherries. Keeps several weeks in freezer.

2 (3 oz.) pkgs. raspberry jello 1¼ cups boiling water 1 (4 oz.) can crushed pineapple (undrained) ¾ cup port wine

1 (1 lb.) can whole cranberry sauce 1 cup chopped pecans 1 (8 oz.) pkg. cream cheese 1 cup dairy sour cream

Dissolve gelatin in boiling water. Stir in pineapple, cranberry sauce and wine. Chill until slightly thickened. Fold in pecans. Pour mixture into $7\frac{1}{4}$ x $11\frac{1}{2}$ pyrex dish. Chill until firm. Soften cream cheese and gradually beat in sour cream. Spread over gelatin. Chill until serving time. Serves 12 generously.

STRAWBERRY AND PINEAPPLE SALAD

Fifth Edition (1959)

1 pkg. strawberry jello 1 cup hot water

1 box frozen strawberries, thawed or frozen 1 medium size can of crushed pineapple

Dissolve jello in hot water. Add strawberries immediately. Then add pineapple. Put into mold and chill. Good party salad.

CHERRY COKE SALAD

Sandy Kuiper

1 pkg. cherry jello
1 small bottle maraschino cherries, sliced

1 (8 oz.) can crushed pineapple

1 small pkg. cream cheese $\frac{1}{2}$ cup chopped pecans 1 (8 oz.) bottle coke

Heat the juice from cherries and pineapple to dissolve jello. Add one cup coke and stir in cherries and pineapple. Blend in cream cheese. Add nuts, chill and serve.

FROZEN FRUIT SLUSH

Mrs. Julie Vos

1 (6 oz.) can frozen lemonade

1 (6 oz.) can frozen orange juice

1 (8 oz.) box frozen strawberries

1 (lb.) can crushed pineapple

3 bananas, diced Maraschino cherries(optional) ½ tsp. strawberry flavoring ½ cups water

2½ cups water 1 cup sugar

In sauce pan combine water and sugar and boil. Cool. Partially thaw frozen juices and berries. Combine all ingredients including juices from strawberries and pineapple. Taste and if too strong add a little water. Freeze in individual cups. Cover and store in freezer until about 30 minutes before serving time. Serve for lunch with rolls and coffee. Also excellent breakfast fruit cup or a quick dessert.

JELLO-CHEESE TOPPED SALAD

Mrs. Theo A. Huisman Grand Rapids, Michigan

2 cups boiling water 1 can pineapple (tidbits or crushed) 1 can mandarin oranges 1½ cups cold water Topping:	B Tbsp. flour legg, slightly beaten leup fruit juice, (reserved from pineapple and oranges) Tbsp. butter lepkg. whipped topping or whipped cream cup grated colby cheese
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Mix jello, chill and add fruits (any substitutes desired may be used). Top with the topping. Combine sugar and flour, blend in egg. Stir in juice. Cook over low heat until thickened. Add butter and cool. Fold in whipped topping and spread on jello. Top with the grated cheese.

ORANGE SALAD

Tene Van Roekel

1 pkg. orange jello 1 cup hot water 1 can orange concentrate	1 can mandarin oranges, drained 1 small can crushed pineapple, drained
(small)	Seedless grapes may be added

Add hot water to jello, stir until dissolved. When slightly cooled, add frozen orange concentrate. Add fruit and mold.

ORANGE-APRICOT SALAD

Shirley Borgman

2 (1 lb.) cans apricots	1 6 oz. can frozen
(4 cups)	orange juice
2 (3 oz.) pkg. orange	2 Tbsp. lemon juice
jello	1 7 oz. bottle 7-Up
Dash of salt	•

Drain apricots, reserving $1\frac{1}{2}$ cups syrup. Puree apricots in blender to make 2 cups. Combine reserved syrup, gelatin, and salt; heat to boiling, stirring to dissolve gelatin. Remove from heat. Add apricot puree, orange juice and lemon juice; stir to melt. Slowly pour 7 Up down side of pan, mixing with up and down motion. Pour into a 6 cup ring mold or 9 x 9 inch pan. Serve with orange segments and frosted grapes if desired.

RASPBERRY DELIGHT SALAD

Nola Vander Streek

1 pkg. raspberry gelatin	3 Tbsp. orange juice
1 cup hot water	1 (9 oz.) can crushed
1 cup vanilla ice cream	pineapple
1 banana, sliced	½ cup chopped pecans

Dissolve gelatin in hot water. Mix in ice cream and orange juice until blended. Chill until partially set. Add fruit and nuts. Pour into 1 quart mold, chill until set.

GOLDEN FLAKE SALAD

Josephine De Jong

2 (3 oz.) pkg. lemon iello 4 cups boiling water

1½ Tbsp. lemon juice 2 (3 oz.) pkg. cream

cheese

100 miniature marshmallows (colored)

2 cups crushed pineapple, drained

½ cup chopped pecans 2 cups Cool Whip

Dissolve jello, add cream cheese, lemon juice and marshmallows. Set until thick, stir in Cool Whip, pineapple and pecans.

GRAPEFRUIT SALAD

Second Edition (Undated)

1 pkg. lemon jello

4 slices pineapple(cut up)

2 grapefruit

2/3 cups sugar

Peel grapefruit, remove all skins from sections. Place grapefruit in dish with sugar and let stand a few hours before mixing with other ingredients. Use pineapple juice and liquid from grapefruit and add enough water to make one pint, in which to dissolve the jello. When cold, add fruit. Serve on lettuce leaf with whipped cream dressing.

GRAPE SALAD

Mrs. J. A. Kuyper

6 halves canned pears 1 pkg. cream cheese

1/4 cup chopped nuts ½ cup mayonnaise

2 lbs. green or red grapes

Drain pears and place in tea towel to dry. Frost with cream cheese to which a little cream has been added. Insert parsley stem from which leaves have been stripped, in one end of pear. Put mayonnaise on lettuce, place pear on mayonnaise. Cover pear with grapes cut in half.

FRUIT AND NUT SALAD

Fourth Edition (1948)

1 large pineapple 1/4 lb. shelled almonds 1/4 lb. shelled filberts

1 dozen maraschino cherries 1 cup whipped cream 1 cup mayonnaise

Cut ripe pineapple in pieces, sweeten if desired. Blanch nuts. Mix all and serve on lettuce leaves. Makes a nice holiday salad.

MEN'S DELIGHT

Fifth Edition (1959)

1 pkg. lime Jello ½ cup hot water 15 marshmallows 1 cup cottage cheese 1 cup cream (whipped) 1 cup chopped nuts

1 small can drained pineapple

Dissolve jello in hot water, add marshmallows and heat until marshmallows dissolve. Let cool until it starts to set, then beat. Fold the remaining ingredients into the whipped mixture and place in the refrigerator until ready to use. Make several hours before using. Serves 12.

STUFFED FIG SALAD

6 figs 6 stuffed olives chopped 1/8 tsp. salt

Dash of paprika ½ cup French dressing

Lettuce

Split figs lengthwise, scoop out part of pulp and add this to cream cheese, olives, seasonings and 2 tsp. of dressing. Lay halves of figs on lettuce, pile a portion of cheese mixture high on each half and pour additional French dressing over all.

CHERRY SOUR CREAM MOLD

Dorothy Vander Leest

1 jar (8 oz.) maraschino cherries (drained and halved)

1 pkg. Cherry Jene
1 cup sour cream
1 cup sour cream (reserve juices)

1 can (8 oz.) crushed pineapple (drained)

1 pkg. cherry jello ½ cup chopped nuts

Add enough water to cherry and pineapple juice to make 2 cups. Heat to boiling. Add jello and stir until dissolved. Chill until partially thickened. Fold in fruit, cream and nuts. Turn into mold and chill.

DINNER SALAD

Mrs. Walter Roorda Mrs. Julie Vos

2 small cans pineapple tidbits or crushed 2 cups boiling water 4 cup pickles, chopped 2 cups cold water, or juice from tidbits, a cup to make 2 cups. 1/4 cup nuts, optional 12 maraschino cherries, cut up

juice from tidbits, add enough water to make 2 cups

Make jello according to package directions. When jello starts to congeal, add all ingredients and pour into mold. Also pretty for individual molds, served on lettuce leaf.

CURRIED FRUIT

Carol Pohlman Maribelle Van Tuyl

½ tsp. curry powder 1 can pear halves ½ tsp. ginger 1 can pineapple chunks 1 can peach halves 4 Tbsp. butter 2 Tbsp. lemon juice 1 can apricots 10 maraschino cherries, ½ cup brown sugar 1 cup pineapple juice cut in half

Drain fruits very well. Set aside 1 cup of the pineapple juice. Arrange the fruit in shallow baking dish. In small saucepan mix the seasonings, brown sugar, butter, lemon juice and pineapple juice. Heat to melt butter, then pour over fruit. Refrigerate until 2 hours before serving so it's room temperature when put into oven at 350 degrees for 20 minutes.

SNOWTOP CRANBERRY MOLDED SALAD

Mrs. Paul Klyn

1 envelope unflavored 2 cups hot water or gelatin fruit juice 2 cups cranbelled 1 apple, unpeeled 2 oranges, unpeeled ½ cup sugar ½ cup orange juice 1 cup salad dressing ½ cup sour cream 1 (3 oz.) pkg. cherry

gelatin 1 (3 oz.) pkg. lemon

gelatin

Soften unflavored gelatin in orange juice, dissolve over hot water. Cool. Blend with salad dressing and sour cream, pour into oiled 11/2 quart mold. Chill until firm. Dissolve cherry and lemon gelatin in hot water or juice. Chill until slightly thickened. Grind cranberries, apple and oranges together, add sugar. Fold into gelatin. Pour over firm gelatin in mold. Chill until firm. 12-15 servings.

PINK FLUFF SALAD

Maurine Timmer

1½ cups miniature 2 small pkgs. cream marshmallows cherries, cherries and juice small can crushed

1 cup whipping cream Scant ½ cup sugar cheese Small bottle maraschino ½ cup finely chopped nuts 1 small can crushed pineapple

Cream together the cream cheese and the juice from one small bottle of maraschino cherries. Add the cherries, finely cut, and add the can of crushed pineapple, drained. Add the marshmallows and sugar. Whip the cream and fold into rest of mixture. Sprinkle on finely chopped nuts. Dream Whip can be used.

QUICK ORANGE SALAD

Norma Ver Helst

Add:

1 box orange jello 1 box orange tapioca pudding 1 box vanilla tapioca pudding 3 cups water 1 box orange jello

Cook in a sauce pan until thick, let cool. Add 1 envelope of Dream Whip already prepared and 1 can drained mandarin oranges. Combine carefully and store in refrigerator until time to serve.

FROZEN CRANBERRY SALAD

Anita De Heus

1 lb. cranberries, ground 1 pkg. strawberry jello 1 1/3 cups boiling water 2 cups sugar

1 small can crushed pineapple 1 pkg. prepared Dream Whip

Mix cranberries and sugar, let stand a few hours until sugar dissolves. Stir occasionally. Add small can crushed pineapple to this mixture. Dissolve strawberry jello in 1 1/3 cups boiling water. When jello is partially set, whip it until light. Add fruit mixture to jello, fold in the prepared Dream Whip.

FROZEN PEACHY SALAD

1 can dark sweet cherries, pitted

1 can sliced peaches,well drained (save juice)

½ cup juice

1 cup plain yogurt

1 cup miniature marshmallows

1 (3 oz.) pkg. cream cheese, softened

1/4 cup sugar

1/4 tsp. salt

Drain cherries and peaches. In small saucepan combine ½ cup peach juice and the marshmallows. Stir over low heat until melted. Cool slightly. In mixing bowl, beat softened cream cheese until smooth, add sugar and salt, beat until fluffy. Add marshmallow mixture, then the yogurt and mix until smooth. Add fruit. Freeze either in milk carton or muffin cups.

FROZEN FRUIT SALAD-DESSERT

Mina Baker

Recipe makes a big quantity of this special with a dual role.

4 (1 lb. 4 oz.) cans crushed pineapple

2 (1 lb.) cans sliced peaches

2 cups fresh white seedless grapes, halved, or 2

(1 lb. 4 oz.) cans

1½ cups maraschino cherries, cut in eighths

½ lb. marshmallows, quartered (30)

2 tsp. crystallized ginger, finely chopped

1 envelope unflavored gelatin

1/4 cup cold water

1 cup orange juice 1/4 cup lemon juice

2½ cups sugar

½ tsp. salt 2 cups coarsely chopped pecans

2 qts. heavy cream, whipped, or 10 envelopes dessert topping mix, whipped, or 1 qt. heavy cream and 5 envelopes

dessert topping mix, whipped 3 cups mayonnaise

Lettuce

Maraschino cherries

(for garnish)

Drain fruit; save 1½ cups pineapple syrup. Cut peaches in ½' cubes. Combine fruit, marshmallows and ginger. Soften gelatin in cold water. Heat pineapple syrup to boiling. Add gelatin; stir to dissolve. Add orange and lemon juices, sugar and salt; stir to dissolve. Chill. When mixture starts to thicken, add fruit mixture and nuts. Fold in whipped cream and mayonna is e.

Spoon into 1 qt. cylinder cartons (paper, plastic or metal). Cover and freeze. Makes 9 quarts. To serve, remove from freezer and thaw enough to slip out of carton. Cut in 1'' slices. Serve salad on lettuce; garnish with cherries. For dessert, top with whipped cream. Each quart serves 6 to 8.

CHICKEN SALAD DELUXE

Second Edition (Undated)

2 cups diced cooked chicken

1 cup diced celery 1 cup diced pineapple

½ tsp. salt

1/4 cup chopped stuffed olives

¼ tsp. paprika

3/4 cup mayonnaise3/4 cup cream whipped

Mix all ingredients and chill. Serve in cups of crisp lettuce. Serves 8.

DUTCH PEA SALAD

Mrs. Louie Schippers

4 cups diced potatoes 2 pkgs. frozen peas 1 lb. weiners cut in ½ in. slices 2 cups diced ham 1 small onion diced 1 Tbsp. butter
2 Tbsp. brown sugar
2 Tbsp. vinegar
2 Tbsp. water
1 tsp. salt
1/4 tsp. pepper

Cook potatoes in salted water. Drain and place in large bowl. Cook peas, drain, add to potatoes. Saute weiners or ham and onion in butter until heated. Stir in sugar, vinegar, water, salt and pepper. Let come to a boil, pour over potatoes and peas. Mix and serve on lettuce leaves. Serves 6 or more.

NORTHWEST SEAFOOD SALAD

Verla Wehde Crystal Lake, Illinois

1 large loaf sliced white sandwich bread Butter 1 large onion

4 hard-cooked eggs

2 5-oz. cans small shrimp, drained

1 (7½ oz.) can crab meat 1 cup finely cubed celery

3 cups mayonnaise

Cut crusts from bread; spread slices lightly with butter. Cut each slice into 20 cubes. Combine finely chopped onion and eggs with bread cubes. Refrigerate overnight. Next day add shrimp, crab meat, celery and mayonnaise (sour cream may be substituted for half of mayonnaise); mix lightly. Cover and let stand for 3 or 4 hours in refrigerator before serving. Pile lightly on salad greens; garnish with cucumber and cherry tomatoes. Surprise ingredient in this salad is the bread cubes. Leftovers can be served the next day. Yield: 12 servings.

EAST INDIES SALAD

Gladys Power

Combine first four ingredients and mix well. Add to shrimp or ham. Add celery and rice and mix lightly with fork. Chill and serve on crisp lettuce. Garnish with tomato wedges. Serves 4-5.

Mrs. Jim Brandl

MEXICAN SALAD

1 lb. hamburger, browned 1 onion

1 (15 oz.) can kidney 4 oz. grated Cheddar Cheese

beans, drained Dorrito chips

1 head lettuce 1 (8 oz.) bottle Thousand
2 or 3 tomatoes Island Dressing
1 avocado or 1 cucumber Hot sauce if desired

Simmer the hamburger and beans together for 10 minutes. Drain, then set aside to cool. Mix this hamburger mixture with the lettuce, tomatoes, avocado, onion and cheese. Add the Dorrito Chips just before serving. Pour the Thousand Island dressing over top. Mix well.

SHOESTRING SALAD

Nancy Spoelstra

1 cup shredded carrots1 tsp. mustard1 cup diced celery2 tsp. vinegar½ cup minced onion1 cup chicken or½ cup mayonnaisesalmon or tuna

When ready to serve, add 1 can shoestring potatoes.

SHRIMP SALAD I

Joan Walvoord

1/4 cup raw white rice1 Tbsp. chopped stuffed olives1/2 cup canned shrimp1/4 cup chopped green pepper2 (4 oz.) cans3/4 cup diced raw cauliflower3/4 tsp. saltDash pepper1 Tbsp. lemon juice2 Tbsp. French dressing1 Tbsp. minced onion1/3 cup salad dressing

Cook rice and chill it, combine all ingredients, serve on lettuce.

SHRIMP SALAD II

Second Edition (Undated)

1 can shrimp 2 cups celery 1 can small peas 2 hard boiled eggs Oil dressing 2 Tbsp. green peppers

Put shrimp and peas in colander to drain a few hours before using. Cut up celery, eggs and peppers. Mix all ingredients with stiff oil dressing and serve on lettuce. Have all ingredients cold.

MAIN DISH SALAD

Gladys Power

1 pkg. frozen peas, cooked
1½ cups cooked macaroni
3¼ cup mayonnaise
½ cup chopped dill pickle
Curry to taste

1 tsp. grated onion,
or onion flakes
cooked with peas
1 cup slivered Swiss cheese

Mix all thoroughly in large bowl. Garnish with tomatoes, cut in wedges, if desired. Serves 4-6.

SHRIMP MACARONI SALAD

Mrs. Harlan (Diane) Nyhof Waterloo, Iowa

2 cans tiny shrimp, drained
2 pkgs. cooked Juniorettes
macaroni
1½ cups celery, cut up fine
2 Tbsp. minced onion
2 Tbsp. cut up green pepper
1 Tbsp. chopped pimento

Dressing:
1 cup Miracle Whip Salad
Dressing
1¼ tsp. mustard
½ cup Miracle French Dressing
¼ tsp. parsley
1/16 tsp. paprika

Mix the dressing and toss together. Serves 8.

CUCUMBER RELISH SALAD

Kathy Blom

7 cups unpeeled sliced 2 Tbsp. salt thick cucumbers 2 cups sugar 1 cup minced onion 1 cup chopped green peppers

Sprinkle salt over the cucumbers, onion and peppers and let set 1 hour. Drain off the liquid that forms. Stir the sugar and vinegar together until sugar completely dissolves. Let stand $\frac{1}{2}$ hour. Pour this over cucumber mixture and refrigerate before serving.

CAULIFLOWER, BROCOLLI SALAD

Thyrza Steward

1 med. head cauliflower. **Dressing:** broken in small flowers 1 cup mayonnaise or 3 medium stalks brocolli. salad dressing cut in bite size pieces, ½ cup sour cream stalks and all 1 Tbsp. sugar 2 small bunches green 1 Tbsp. vinegar onions, chopped greens Dash tabasco and and all Worcestershire sauce

Pour dressing over above and refrigerate. Should be made 24 hours before serving. Will keep several days. Serves 10.

GOOD EARTH SALAD

Mrs. Lester A. Mount Bronxville, New York

2 cans chick peas (20 oz.)
1 can bean sprouts (16 oz.)
1 can button mushrooms
(4 oz.)
2 can sprouts (16 oz.)
3 shallots, sliced very
thin (or scallions)
2/3 cup peanut oil
1/3 cup tarragon vinegar
1 tsp. lemon pepper
(5 oz.)
Juice of half a lemon

In a mixing bowl, combine drained chick peas, bean sprouts, mushrooms, thin sliced chestnuts and shallots. Add oil, vinegar, pepper, lemon juice and salt to taste. Toss gently and leave in refrigerator to marinate, tossing in juice now and then. 6-8 servings.

GARDEN GREEN SALAD

Mrs. Don Van Hemert Des Moines, Iowa

1 bunch chopped celery, leaves too 1 small onion

1 chopped pepper 1 can peas (small or large)

1 can green beans

4 medium tomatoes, cut up

Cucumber if desired

Dressing:

11/2 cups sugar ½ cup vinegar

½ cup salad oil 1/3 cup water

Cut up the celery, onion, pepper and soak in salt water for 4 hours and chill during this time. Drain the peas and beans and add to drained celery mixture. Marinate all this for 24 hours in the dressing. Add the tomatoes a couple hours before serving.

DILL SOUR CREAM POTATO SALAD

Mrs. Paul Klyn

4 cups diced cooked potato 1 cup sliced celery

3 green onions, thinly sliced

3 Tbsp. vegetable oil

3 Tbsp. vinegar

1/4 tsp. seasoned salt

1/4 tsp. seasoned pepper 2 sprigs dill or ½ tsp.

dillweed

3/4 cup dairy sour cream

Pieces of green and red pepper

Tomato wedges

Combine potato, celery and green onion. Mix next 5 ingredients. Pour over potato mixture and toss gently. Refrigerate several hours. Mix in sour cream and pepper pieces. Garnish with dill sprigs, if desired and tomato wedges. Be sure to use dillweed not dillseed. You may like to increase amount of dillweed if you enjoy its flavor. Serves 4-6.

CUCUMBER MOLD

Dorothy Vander Leest

2 (3 oz.) pkgs. lime iello

2 cups boiling water

1 tsp. salt 2 tsp. vinegar

1 cup thinly sliced cucumbers 1 cup thinly sliced radishes

2 cups sour cream

½ cup thinly sliced onions

Dissolve the jello in 2 cups boiling water. Add the salt and vinegar. Cool and add the sour cream, then add the cucumbers, radishes and onions. Refrigerate.

LAYERED LETTUCE SALAD

Nola Vånder Streek

1 head lettuce 1 lb. bacon fried crisp 10 hard boiled eggs 1 onion, sliced

1 large can green peas, drained 1 pint salad dressing Shredded Swiss cheese

On bottom of 9 x 13" pan put one layer of torn up lettuce. On top of that, layer bacon, eggs, peas and onion. Repeat layers. Top with salad dressing, and top the salad dressing with the shredded Swiss cheese.

Fifth Edition (1959)

CABBAGE SALAD

1 cup sugar ½ cup cold water 1 cup vinegar Salt

1 cup vinegar ½ cup Mazola oil

Mix and pour over and mix well with:

1 large head cabbage 1 medium sized onion 1 red pepper Grated carrots if

1 green pepper desired

Keeps CRISP a long time in a jar stored in the refrigerator.

LUSCIOUS LETTUCE SALAD

Mrs. Arie B. Beyer

1 head lettuce, broken
in pieces
2 bananas, cut in chunks,
size of marshmallows
1/2 cup large salted peanuts
1/2 cup small marshmallows
2 eggs beaten
1/4 cup vinegar
2/3 cup water
2/3 cup sugar
1 Tbsp. corn starch
1/4 tsp. salt

1/2 cup small marshmallows

Dressing:

1/4 tsp. salt
1 Tbsp. butter

Toss first four ingredients lightly. Combine the ingredients for the dressing and bring to a boil and cook until thickened. Cool. Pour over tossed ingredients and toss lightly again.

REFRIGERATOR CABBAGE SALAD

Helen Boertje Anita De Heus

2 heads of cabbage
2 or 3 tsp. salt
4 cups sugar
3 cups vinegar
1 cup water
1 on 2 peppers (1 green and 1 red if desired)
1 Tbsp. mustard seed
1 Tbsp. celery seed
1 bunch celery (cut fine)

Chop the 2 heads of cabbage, sprinkle with the salt and let stand in its own juice for 2 hours in a cool place. Then squeeze all the water out. Bring the sugar, vinegar and water to a boil and let cool. Add the peppers, celery, onion, mustard seed and celery seed to the cabbage. Combine all with the liquid and store in glass jars in refrigerator. Will keep 2 weeks.

SAUSALITO SALAD

Carol Vruwink

1 small head iceberg
lettuce, torn in
bite size pieces
1 jar (6 oz.) marinated
artichoke hearts, drained

1/2 cup coarsely crushed
bite-size cheese crackers
1/2 cup sliced olives
Italian dressing

In bowl, lightly toss lettuce, artichokes, crackers and olives. Serve with Italian dressing.

MOSTACCIOLI SALAD

Marilyn Weyers

1 pkg. mostaccioli	1 cup vinegar
macaroni, cooked	½ cup cooking oil
2 Tbsp. cut up olives	½ onion, chopped
1 cup sugar	1 large cucumber

Mix and let set 24 hours, stirring 3 or 4 times. Will keep in refrigerator 3 weeks.

ORIENTAL VEGETABLE SALAD

Gladys Power

1 can bamboo shoots 1 can water chestnuts, sliced (1 large can or 2 small)	1 can French cut green beans 1 cup onion rings 1 cup diced celery
1 can bean sprouts 1 can Chinese mixed vegetables	1 cup sugar 1 cup tarragon vinegar
1 small can neas	

Drain vegetables very well. Cover with the dressing made by heating the sugar in the vinegar until it has dissolved. Cool thoroughly before pouring over the vegetables. This is a large salad that keeps in the refrigerator indefinitely. Store in the refrigerator, covered at least 24 hours before serving.

SUCCOTASH SALAD

Mrs. Spencer Grond

salt
pepper
chopped onion
chopped celery
chopped green
r
chopped pimento
]

Cook, cool and drain corn, and lima beans. Combine vinegar, sugar, oil, salt and pepper. Stir to dissolve sugar. Add vegetables. Mix, chill several hours or overnight. Drain before serving.

GREEN SALAD

Becky Sneller Sioux Center, Iowa

1 cup Swiss cheese
(sliced Julienne)
6 Tbsp. mayonnaise
1½ cups peas, drained
(Use cooked frozen peas)
6 slices bacon,
crisp, crumbled

Place 1/3 greens in bowl. Then 1/3 peas and cheese. Slice $\frac{1}{2}$ onion and sprinkle 1 Tbsp. sugar over all. Add salt and pepper. Repeat 2 more times. Cover and chill at least 2 hours. Before serving, toss with crumbled bacon and mayonnaise.

BEAN MACARONI SALAD

Marge Kuiper

2 cups cooked macaroni 1 (16 oz.) can 3	½ cup creamy French salad dressing
bean salad	1/4 cup sweet pickle relish
1 cup chopped celery	½ tsp. salt
3 hard cooked eggs,	Several drops bottled
(coarsely chopped)	hot pepper sauce
	Dash of pepper

In large bowl combine cooked macaroni, undrained 3 bean salad, chopped celery and eggs. Blend together French dressing, pickle relish, salt and hot pepper sauce and pepper. Pour over macaroni mixture, toss lightly. Chill 1 hour. Garnish with hard cooked eggs, if desired. Serves 8-10.

FIRE AND ICE TOMATOES

Gladys Power

34 cup vinegar 1½ tsp. celery salt 1½ tsp. mustard seed ½ tsp. sugar ⅓ tsp. red pepper ⅓ tsp. black pepper 2 tsp. salt or 1 tsp.	1/4 cup cold water 6 large, firm tomatoes, peeled and quartered 1 large green pepper, cut into strips 1 large red onion, sliced into rings
salt and 1 tsp. garlic salt	

Combine first 8 ingredients in sauce pan. Bring to rolling boil and boil rapidly for 1 minute. While still hot, pour over the vegetables. Cool. Cover and chill overnight or several hours. Add 1 sliced cucumber before serving.

CUCUMBERS

Mrs. LeRoy Van Zee

4 peeled, sliced cucumbers	½ cup sugar
1 onion, sliced	½ tsp. salt
Dressing:	⅓ tsp. pepper
1½ cups Miracle Whip	2 tsp. vinegar

Mix the dressing and add the cucumbers and onion.

APPLE-ONION SALAD

Ed Van Arkel

In salad bowl, combine oil, juice, sugar, salt, garlic and mustard. Save six lettuce leaves and break remaining lettuce into salad bowl. Add onion slices. Halve apple rings and add to salad bowl. Toss lightly to coat each piece well. Serve in lettuce cups with a dollop of salad dressing, if desired. Serves 6.

PERFECTION SALAD

1 cup shredded cabbage

Second Edition (Undated)

1 pkg. lemon jello
1 pt. water, boiling
1 Tbsp. vinegar
1 Tbsp. sugar
1 cup celery, chopped
1/2 cup pimento, cut fine
1 cup diced pineapple
1 tsp. salt

Add vinegar, salt, sugar and boiling water to jello. When beginning to set, add other ingredients. Turn into moulds and allow to become firm. Serve on lettuce leaves with salad dressing.

PEA SALAD

Second Edition (undated)

2 cups canned peas	3 Tbsp. chopped green pepper
2 cups chopped celery	3 hard boiled eggs
2 cups boiled carrots	Oil dressing

Mix all ingredients with oil dressing to which whipped cream has been added.

MARINATED TOMATOES

Dottie De Vries

6 tomatoes peeled and	4 Tbsp. vinegar
quartered	½ tsp. salt
1 large onion sliced	Dash of pepper
4 Then sugar	

4 Tbsp. sugar

Combine all ingredients - keeps for several days.

Cream shortening and brown sugar. Add egg, water and all dry ingredients, previously sifted together. Stir in carrots, pour into greased ring mold and bake one hour in moderate oven, 350 degrees. Unmold and fill center with hot peas. The mold can be prepared ahead of time and frozen, either before or after it has been baked.

ZESTY CARROTS

Mrs. Spencer Grond Emily Thies

2-3 lbs. carrots,
sliced
small onions, sliced
in rings
1 tsp. salt
in rings
1 tsp. pepper
1 large green pepper,
chopped
1 cup oil
1-10½ oz. can tomato soup

Cook sliced carrots until tender, but still firm about 10 minutes. In blender or mixer combine, soup, sugar, vinegar, salt, pepper, mustard and oil. Blend until smooth. Combine drained carrots, onion, green pepper with dressing. Marinate overnight. Stir occasionally. Serve as relish or salad. Drain before serving. Do not heat the sauce.

SCALLOPED MUSHROOMS

Verla Wehde

 $\begin{array}{lll} \mbox{1 lb. fresh mushrooms,} & \mbox{$\frac{1}{2}$ cup $(\frac{1}{4}$ lb.)$ butter,} \\ \mbox{washed, drained, sliced} & \mbox{melted} \\ \mbox{2 cups soft French} & \mbox{Salt and pepper} \\ \mbox{bread crumbs} & \mbox{$1/3$ cup dry white wine} \end{array}$

Place about a third of the mushrooms in a buttered 1½-quart baking dish; cover with about a third of the bread crumbs, and drizzle about a third of the butter over the crumbs. Sprinkle with salt and pepper. Repeat, using another third of the mushrooms, crumbs, and butter; add salt and pepper. For the top layer, cover with remaining mushrooms; sprinkle with salt and pepper; pour wine over all. Cover and bake at 325 degrees for 25 minutes. Mix remaining butter and crumbs, and spoon over mushrooms. Bake uncovered, for 10 minutes longer, or until crumbs are toasted. Makes 6-8 servings. This casserole may be assembled ahead and baked just before mealtime.

Place frozen carrots in 2 qt. saucepan. Add salt, pepper, brown sugar, orange juice and butter. Cover. Cook on high heat until steam escapes around cover. Turn to low heat and cook 8-10 minutes. Stir occasionally so all carrots will glaze. Stir in minced parsley and serve. Serves 6.

BROCCOLI CASSEROLE

Hazel Vander Pol

1 Tbsp. finely chopped onion	½ cup water
1 pkg. frozen chopped broccoli	3 eggs, well beaten
6 Tbsp. oleo	2 Tbsp. flour
8 oz. (½ lb.) Velveeta cheese	½ cup dry bread crumbs

Saute onion in 4 Tbsp. oleo until soft. Stir in flour, add water, cook over low heat, stirring. Blend in cheese, combine sauce and broccoli, add eggs. Mix gently until blended. Put into buttered dish. Cover with crumbs and dot with remaining 2 Tbsp. oleo and bake in 325 degree oven for 45 minutes.

HARVARD BEETS

Mrs. J. G. Boat Fourth Edition (1948)

2 cups cooked cubed beets	1/3 cup sugar
1 Tbsp. cornstarch	½ cup mild vinegar
2 Tbsp. butter	1/3 tsp. salt

Mix sugar, salt and cornstarch. Add vinegar and boil several minutes. Add beets and butter and simmer until done.

LEBANESE GREEN BEANS

Guitta Graber

2 pkgs. French cut	2 Tbsp. oil
green beans	Salt, to taste
1 medium onion, sliced in	1 small can tomatoes
½ moon shaped slivers	Pepper, to taste
2 stalks celery, cut as onion	Dash garlic powder

Wilt onion and celery in oil. Add defrosted beans, saute a few minutes. Add tomatoes and seasoning. Bring to boil, turn heat down and simmer 20 to 30 minutes. Serve on rice. Makes 4 to 6 servings. May be used as a main dish.

BEETS AND PINEAPPLE

Gladys Power

Drain juice from 1 can of shoe string beets or diced beets. Use small amount of juice to dissolve 2 Tbsp. of cornstarch. Drain juice from 1-13 oz. can of pineapple cubes or bits into saucepan. Stir in the cornstarch and cook while stirring to thicken. Add drained beets and pineapple and heat through. Add 1-2 Tbsp. butter or margarine.

FAR EAST CELERY

4 cups celery
(cut in 1-inch slices)
5 oz. can water chestnuts,
drained, thinly sliced
1 can cr. chicken soup
1/4 cup diced pimento

1½ cup soft bread crumbs (2 slices)
 1¼ cup toasted slivered almonds
 2 Tbsp. melted butter Salt to taste

Cook celery in small amount of boiling salted water about 7-8 minutes until tender crisp. Drain. Mix celery, water chestnuts, soup, pimento and season with salt. Place in 1-qt. casserole. Toss bread crumbs with almonds and butter. Sprinkle over celery. (I also add chow mein noodles). Bake in 350 degree oven for 35 minutes. Serves 6.

CARROTS EN CASSEROLE

Mrs. Jim Arendt Montezuma, Iowa Elsie Whalley

12 med. size carrots
(sliced and cooked)
1 small onion (minced)
1/4 cup butter
1/4 cup flour
1/2 lb. Velveeta cheese

3 cups buttered bread cubes or crumbs 2 cups milk ½ tsp. dry mustard 1 tsp. salt ¼ tsp. celery salt

Cook onion in butter gently. Make white sauce and add cheese and onion. Put in layers with carrots. For crumbs - melt butter and lightly brown crumbs or cubes and put over top. Bake 350 degrees for 25 minutes. Variation: Omit white sauce. Add 1 cup celery, sliced; cook with carrots and onions. Drain and proceed as above.

ONION RINGS

Mrs. Logan Andeweg

Sift together flour, baking powder and salt. Combine with slightly beaten egg, oil and milk. Beat until smooth. Dip onions in batter and French fry until golden brown.

GREEN PEA CASSEROLE

Mrs. Paul Farver

1 box frozen peas Chopped cashew nuts
1 cup diced celery ½ cup thin white sauce
½ cup chopped onion ½ cup white wine
1 avocado diced

Cook peas, celery, onion separately until tender. Add wine to white sauce and add to combined cooked vegetables. Add avocado and pour into $1\frac{1}{2}$ qt. casserole. Heat at 350 degrees for 20 minutes. Top with nuts.

BROCCOLI-CHEESE CASSEROLE

Jackie Harvey

2 Tbsp. margarine, melted 2 Tbsp. flour 1/4 tsp. salt 1 (3 oz.) pkg. cream cheese, softened 1/4 cup blue cheese

1 cup milk
2 (10 oz.) pkgs. frozen
chopped broccoli,
cooked and drained
1 3 cup finely crushed
rich round crackers
(about 10 crackers)

In saucepan, blend together butter, flour, salt and cheeses. Add milk all at once; cook and stir till mixture boils. Stir in broccoli. Turn into 1 qt. casserole; top with crumbs. Bake in 350 degree oven for 30 minutes. Makes 6-8 servings.

ENGLISH PEA CASSEROLE

Doris Horrigan

½ cup butter1 cup celery, sliced fine1 cup onion, chopped

crumbled

1 (10 oz.) pkg. frozen peas 1 can cr. mushroom soup Salt and pepper

Mix above ingredients well. Bake in casserole until bubbly. About 1 hour in $350\,$ degree oven. Serves 4-6.

SNIBBLED BEANS

Mrs. Betty O'Dell

2 lbs. string beans, trimmed and cut into very thin lengthwise strips, or 2 pkgs. frozen French style beans.

1 large white onion

6 slices bacon

2 eggs

½ cup cider vinegar ½ cup sugar

Freshly ground black pepper

Place the fresh beans in a kettle and add water to cover and salt to taste. Bring to a boil and cook until beans are crisp-tender, or cook the frozen beans according to package directions. Drain. Cut the onion into wafer-thin slices and sprinkle the rings over the beans. Cook the bacon until crisp, but do not let the bacon fat burn. Crumble the bacon and sprinkle it over the onions. Pour off one-half the fat from the skillet. Blend together the eggs, vinegar and sugar. Beat well. Pour this into the hot grease and stir just until thoroughly hot. Pour the sauce over the beans and toss, adding salt and pepper to taste. Serves 4.

BROCCOLI AND CORN DISH

Mrs. Marion De Geus

1 pkg. frozen broccoli 1 jar Cheese Whiz 1 pkg. frozen corn Buttered bread crumbs

Cook corn and broccoli according to directions. Place in casserole. Cover with Cheese Whiz and then buttered crumbs. Bake at 350 degrees for 30 minutes.

Donna Steenhoek

GOLDEN NUGGET CAULIFLOWER

1 medium head cauliflower
2 cups thick sliced carrots
5 Tbsp. melted butter
2 Tbsp. flour
4 tsp. salt

1½ cups milk
1 cup sharp grated cheese
3¼ cup bread crumbs
or corn flakes

Separate cauliflower. Cook with carrots in a small amount of salted water until just tender. Place cauliflower and carrots in a 2 qt. casserole. Place $2\frac{1}{2}$ Tbsp. butter in small skillet, stir in flour and cook over medium heat, gradually stirring in salt and milk. Cook until it is thickened. Stir in cheese, pour over carrots and cauliflower. Combine bread crumbs or corn flakes with remaining butter and sprinkle over casserole. Bake at 350 degrees for 25 minutes.

LUSCIOUS ONION-RICE CASSEROLE

Elsa Thompson Marietta, Ohio

1/2 cup long grained rice4 cups sliced onions2 quarts boiling water6 Tbsp. cheddar cheese,2 tsp. saltgrated6 Tbsp. butterPaprika

Boil rice in water and 1 tsp. salt uncovered for 5 minutes. Drain at once. Melt butter in 2-quart casserole in oven, add onions and remaining salt. Stir until onions are coated with butter. Add rice and 4 Tbsp. cheese. Stir to distribute and cover. Bake in 350 degree oven for 1 hour. Remove and sprinkle remaining cheese and paprika on top. Return to oven, uncovered for 10 minutes. Serves 6 to 8.

LEBANESE EGGPLANT

Guitta Graber

1 medium eggplant 1 medium onion, 1 stalk celery, sliced into rings 1/4-inch pieces Pepper, to taste Salt, to taste Dash of cinnamon

1 small can tomatoes

Wash and peel eggplant. Cut into $\frac{1}{2}$ -inch slices. Boil in a little water for 7 to 10 minutes. Drain well. Wilt onion and celery in 1 tablespoon oil. In a skillet arrange eggplant, celery and onions in layers. Add tomatoes and seasoning (green pepper may be added if desired). Cook 25 minutes over low heat. Serve on rice. May be used as a main dish.

DUTCH LETTUCE (Head Lettuce)

Mrs. Walter Roorda

 $^{1}\!\!/_{8}$ tsp. salt $1^{1}\!\!/_{2}$ Tbsp. mayonnaise $1^{1}\!\!/_{2}$ tsp. sugar 1 Tbsp. cider vinegar 1 Tbsp. French dressing 2 tsp. pickle relish

Blend above ingredients together well and "toss" with lettuce, hard boiled eggs and onions.

SPINACH CASSEROLE

Mrs. Russell Miller Shawnee Mission, Kansas

3 pkgs. chopped, frozen spinach 1½ cups boiling water 12 oz. carton sour cream 1 envelope onion soup

Cook spinach until tender. Do not salt. Drain thoroughly. Add sour cream and onion soup to spinach. Put in casserole and bake about 20 minutes at 350 degrees.

GREEN POTATOES

Shirely Weller

6 large potatoes, peeled and boiled ½ cup milk 1 cup cream cheese 1 cup sour cream ¼ lb. oleo 2 tsp. salt ½ tsp. pepper ½ tsp. dill seed 1 pkg. frozen chopped spinach, cooked

Whip potatoes with first seven ingredients. Beat in dill seed and spinach. Bake at 375 degrees for 20 minutes. (Can be made ahead and stored in refrigerator or frozen until needed.)

ARROZ CON ASPARAGUS RICE WITH ASPARAGUS

Alice Carlson

1 pound rice
½ lb. grated cheese
1 can cream of asparagus soup
1 can cream or 1 cup
half and half cream
1 can evaporated
milk (tall can)

6 chicken livers and 6 gizzards or any left over cooked chicken ½ stick margarine

Cook livers and gizzards in 1 cup water with 2 sections garlic and salt and pepper to taste. When done chop and mix with rice and soup and milks. Place in a container coated with the margarine. Place grated cheese on top. Bake in moderate oven until brown on top and rice is soft. May add canned asparagus to the mixture. May substitute cream of mushroom or cream of corn soup for the asparagus soup.

BROCCOLI WITH RICE

Mrs. Russell Miller Shawnee Mission, Kansas Mrs. Bob Kuyper Mrs. Julie Vos Donna Steenhoek

Cook $1\frac{1}{2}$ cups rice in salted water. Spread in bottom of greased baking dish. Saute in 2 Tbsp. butter, 1 cup chopped celery until clear. Add 1 can each cream of mushroom and cream of chicken soup. Stir until smooth. Add 1 small jar Cheese Whiz. Cook 2 pkgs. frozen chopped broccoli (by directions on pkgs.) and drain. Add broccoli to sauce and pour over rice in baking dish. Sprinkle generously with paprika. Bake 30 min. at 300 degrees.

FRIED ZUCCHINI

Peel zucchini and cut in rounds or lengthwise. Soak an hour in salt water. Drain. Dip in egg which has been whipped slightly with two Tbsp. milk added. Dip in flour to coat thoroughly. Fry at medium heat until golden brown. Salt and pepper before turning.

PARTY POTATOES

Marlys De Wild

8-10 medium russet potatoes	Chives
1 (8 oz.) cream cheese	Butter
1 cup sour cream	Paprika
Garlic salt	•

Peel, cook then drain potatoes. Beat cheese and sour cream until blended. Add hot potatoes. Beat until fluffy. Add milk, if necessary. Season with garlic salt and chives. Spoon into 2 qt. casserole, brush with melted butter, sprinkle with paprika. Bake 350 degrees for 30 minutes. Can make night before or early in day. Allow more time in the oven.

CALICO BEANS

Mrs. Julie Vos Mrs. Delis Walraven

½ lb. bacon	1 - 1 lb. can chili
½ cup chopped onion	beans (optional)
1 tsp. salt	$\frac{1}{2}$ to 1 lb. hamburger
1 tsp. prepared mustard	½ cup catsup
1 - 1 lb. can lima	3/4 cup brown sugar
beans (drain)	2 tsp. vinegar
1 - 1 lb. can kidney	1 - 1 lb. can pork and beans
beans (undrained)	•

Fry bacon until crisp. Remove from skillet, drain on paper towels. Drain off all but 2 Tbsp. of the bacon fat and reserve remaining fat. Brown hamburger and onion. Combine meat with remaining ingredients in a deep 3 quart casserole. Bake 1 hour in a 350 degree oven.

ZUCCHINI-TOMATO CASSEROLE

Mrs. Ron Schipper

6 small zucchini,	⅓ tsp. basil
sliced, unpeeled	½ cup grated Cheddar
4 medium tomatoes	cheese
peeled, sliced	Salt and pepper
½ cup salad oil	½ cup bread or corn flakes
1 clove garlic	2 Tbsp. melted butter
½ tsp. oregano	or margarine
- VEA	

Heat oil in skillet and cook garlic a few minutes. Discard garlic. Saute zucchini in oil until lightly browned. Alternate layer of zucchini and tomato into medium casserole, sprinkling each layer with seasoning and cheese. Mix crumbs and butter and spread over casserole. Bake 20-25 minutes in 350 degree oven or until well browned. Serves 6.

RING MOLD SWEET POTATOES

3 lbs. sweet potatoes, fresh cooked and mashed 3 well-beaten egg yolks
1 tsp. salt 1 cup milk 3 stiffly beaten egg whites

2 Tbsp. melted oleo Brown sugar and walnuts

Mix well the sweet potatoes, eggyolks, oleo, salt and milk. Fold in stiffly beaten eggwhites. Grease ring mold. Sprinkle bottom with brown sugar and whole walnuts if desired. Pour on mixture. Bake 350 degrees for 45 minutes. Flip onto plate immediately and let brown sugar drizzle down.

EASY FROZEN VEGETABLES CASSEROLE

Gladys Power Mrs. Leroy Van Zee

1 pkg. frozen brussels sprouts
1 pkg. frozen broccoli
1 can cr. mushroom soup
1 can French Fried onion
1 cup shredded Cheddar cheese or
1 can cr. mushroom soup
1 can French Fried onion
1 can cr. mushroom soup

Thaw the frozen vegetables and put into greased casserole or baking dish. Combine soup and cheese and pour over vegetables and bake in moderate oven about $\frac{1}{2}$ hour. Top with onion rings or potato chips and return to oven to heat onions thoroughly. Serves 6.

ZUCCHINI PARMESAN

Carol Vruwink

4 cups thinly sliced 1 tsp. salt 2 cucchini Dash of pepper

1 small onion, sliced 3 Tbsp. grated Parmesan

1 Tbsp. water cheese

2 Tbsp. butter or margarine

Put all ingredients except cheese into skillet. Cover and cook 1 minute. Uncover and continue to cook, turning with wide spatula, till barely tender, about 5 minutes longer. Sprinkle with cheese; toss. Serves 8.

HERB SPINACH BAKE

Gladys Power

Cook and drain 1 - 10 oz. pkg. frozen, chipped spinach; mix with 1 cup cooked rice. Beat 2 eggs slightly, add 1/3 cup milk, 2 Tbsp. chopped onion, $\frac{1}{2}$ tsp. worcestershire sauce, 1 tsp. salt, $\frac{1}{4}$ tsp. rosemary crushed, or thyme leaves and 1 cup shredded sharp processed American or Cheddar cheese. Pour mixture into 10 x 6 x $1\frac{1}{2}$ -inch baking dish. Bake in 350 degree oven 25-30 minutes. Serves 6.

PEAS POT POURRI

Emily Thies

2 cups celery julian 2 Tbsp. oil 2 pkg. frozen peas ½ tsp. salt 1 cup chopped pitted ¼ tsp. pepper black olives

Cook celery at 225 degrees 20 minutes in oil. Add partially thawed peas, cook 15 minutes, add olives and seasonings, serve.

RICE DISH Elva Roorda

34 cup green onion½ cup green pepperand tops¼ cup dried parsley3 Tbsp. salad oil2 cans chicken broth1 cup long grain1 tsp. saltrice (uncooked)¼ tsp. pepper

Cook onions in oil until soft. Mix all ingredients in casserole dish. Cover and bake 350 degrees for 1 hour.

LEBANESE RICE

Guitta Graber

1/3 cup thin egg noodles
1 cup regular rice
1/2 tsp. salt
1/4 cups water
1/5 tsp. salt

Wash rice several times, until water is clear. Saute noodles in margarine until light brown. Add washed rice and saute until well coated. Add water and salt. Bring to rapid boil then immediately turn heat to the lowest possible point. Cover tightly and let steam until water is all absorbed (20 to 30 minutes). Take off heat and let stand 20 minutes in turned off warm oven before serving. Serves 4 to 6.

MADE-OVER BAKED BEANS

Mrs. Harry Grond

To one large can of baked beans add:

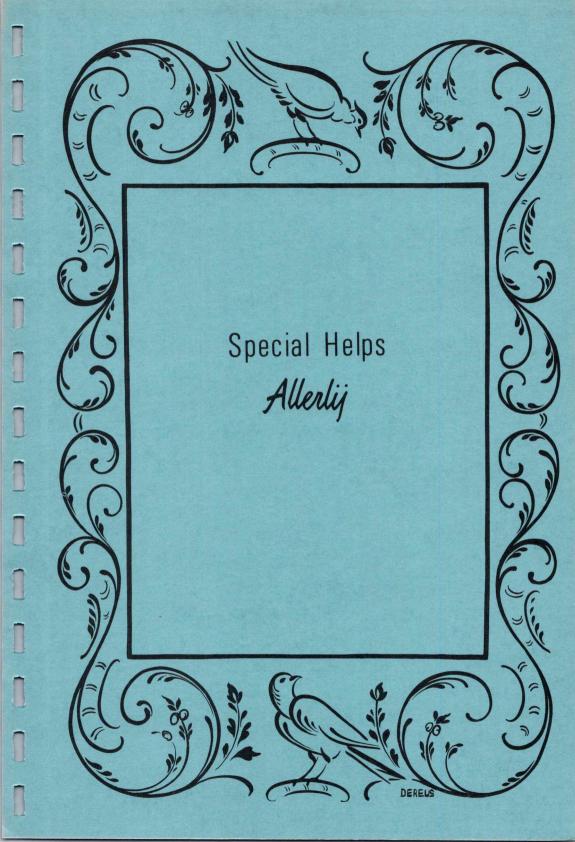
1/3 cup brown sugar Salt to taste

2 Tbsp. ketchup 1 rounded Tbsp. flour

2 Tbsp. vinegar to thicken

1 small onion, finely chopped Bacon cut through

Heat in open casserole at 350 degrees for 1-11/2 hours.



BLENDER-MADE HOLLANDAISE SAUCE

1 cup butter ½ tsp. salt

4 egg yolks Pinch of cayenne or

3 Tbsp. lemon juice drop of tabasco sauce

Melt butter until it begins to bubble but do not let brown. Place in electric blender the egg yolks, lemon juice, salt and cayenne. Cover and turn on high. Immediately remove the cover and pour in the hot butter. When all the butter is added, turn off blender. Makes $1\frac{1}{2}$ cups.

BARBECUE SAUCE

Mrs. Paul H. Beyer

1 (13-14 oz.) bottle catsup
2 tsp. mustard
2 Tbsp. brown sugar
4 Tbsp. worcestershire
sauce
2 Tbsp. liquid smoke
Dash of tabasco
½ bottle of 12 oz. Coke
Vinegar (enough to rinse catsup bottle)

Mix together and simmer 30 to 40 minutes. Use on beef, chicken or meat of your choice.

ARKANSAS CHURNED BUTTER

1 pound firm, hard 1 cup Mazola oil 1 cup buttermilk

Let margarine set at room temperature until softened. With fork mix in Mazola oil. Slowly add buttermilk. With electric mixer, whip thoroughly. Put in containers for home churned butter.

EASY FUDGE SAUCE

Jana Van Vliet

3/4 cup sugar
 3 Tbsp. cocoa
 1 (6 oz.) can evaporated milk

Dash of salt 2 Tbsp. butter 2 Tbsp. water 1 tsp. vanilla

In a saucepan combine sugar, cocoa and salt. Blend in water stirring until cocoa is dissolved. Add evaporated milk. Bring to a boil and continue gently boiling 4 to 5 minutes until sauce thickens. Stir frequently. Remove from heat and stir in butter and vanilla.

AMANDINE SAUCE

½ cup butter2 to 3 tsp. lemon juice4 Tbsp. chopped or
slivered almondsSalt and pepper to taste
Chopped parsley or chives

Melt butter, stir until slightly browned. Add other ingredients. Serve with asparagus, broccoli, cauliflower, delicately fried fish and on broiled or sauteed chicken.

CHOCOLATE SAUCE

Mrs. William Van Tuyl

1 can (large) Pet milk	1½ cups sugar
1 stick oleo	½ tsp. salt
8 Tbsp. cocoa	2 Tbsp. vanilla

Blend sugar, cocoa and salt. Add remaining ingredients and boil 7 minutes, stirring constantly.

RAISIN SAUCE

Mrs. D. C. Renaud Fourth Edition (1948)

½ cup seedless raisins	½ tsp. cinnamon
1 orange	1/8 tsp. cloves
1 lemon	½ cup brown sugar
1 Tbsp. ham fat	1 Tbsp. cornstarch
½ tsp. salt	_

Soak raisins $\frac{1}{2}$ hour in 2 cups of water, then simmer gently for 15 minutes. Add lemon and orange juice and ham fat. Mix salt, spices, sugar and cornstarch with a little cold water and stir into hot liquid. Stir until thickened. Serve with ham. Makes 6 servings.

MINT MALLOW SAUCE

2/3 cup light corn syrup	3 Tbsp. margarine
2 cups marshmallow creme	½ cup evaporated milk,
1/4 cup peppermint candy,	undiluted
crushed	

Combine syrup, candy and margarine in $1\frac{1}{2}$ quart saucepan. Heat over medium heat until candy melts, stirring constantly. Continue to full boil. Cook 5 minutes. Cool. Add marshmallow creme. Slowly stir in milk until light and smooth. Refrigerate. Keeps indefinitely.

CUMBERLAND SAUCE

Ursula Berger

1 jar red currant jelly	Juice of ½ lemon
Grated rind of 1 orange	1 tsp. mustard
Juice of ½ orange	1 tsp. red wine

Beat until sauce is smooth. Good with beef or ham fondue.

HOT FUDGE SAUCE

Dottie De Vries

½ cup butter	3 cups sugar
3 squares unsweetened	1 2/3 cup evaporated
baking chocolate	milk

Melt the butter and chocolate in a double boiler. Add the sugar $\frac{1}{2}$ cup at a time and mix. Add milk. Simmer in double boiler until smooth. Store in refrigerator. Warm before serving.

HOT COCOA MIX (INSTANT)

Carol Vruwink

 $6\frac{1}{2}$ cups nonfat dry milk $\frac{3}{4}$ cup cocoa 1 cup sugar $\frac{1}{4}$ tsp. salt

Sift dry ingredients together three times and store in a tight container. (Glass jar or metal canister). To make Cocoa: Put one-third cup mix into cup. Stir in a little warm water to make paste. Fill cup with boiling water. Stir and serve.

HOT CHOCOLATE MIX

Phyllis Kooyman

1 pkg. instant Carnation 1 (6 oz.) jar Pream powdered milk 1 cup powdered sugar (8 qt. size) 1 tsp. salt

Combine ingredients and store in tight container. Use one-third to one-half cup of mix in each cup and fill with hot water. Add marshmallows in each cup.

CULTURED BUTTERMILK (Using Dry Milk)

Reconstitute 1 quart dry milk according to package directions. Add a starter of ½ cup of dairy cultured buttermilk and stir thoroughly. Let stand in a covered container at room temperature for 6 to 8 hours or until clabbered. Shake or stir and refrigerate until ready to use. To make more buttermilk use ½ cup of your homemade buttermilk to culture successive batches. (If any "off" flavor develops, discard your "starter" and start with new dairy buttermilk.)

DUTCH HONEY

Gladys Power

1 cup sugar 1 cup rich milk or cream 1 cup white syrup Vanilla

Mix sugar, syrup and cream in saucepan and cook only until mixture boils. Flavor with vanilla and pour into bowl to cool. A delightful spread for hot biscuits or plain bread and butter.

BISCUIT MIX

8 cups sifted enriched all-purpose flour 4 tsp. salt 1-1/3 cups fat (a kind that needs no refrigeration).

1/4 cup baking powder

Sift dry ingredients together three times. Cut or rub in fat until thoroughly mixed. Store in a tightly closed jar or tin can. (Continued on following page)

(Continued from preceding page)

Biscuits:

2/3 to 3/4 cup water

3 cups mix (lightly measured) (enough to make a soft dough)

Turn onto floured board. Knead about 10 folds. Pat or roll out to desired thickness and cut with a floured cutter. Bake on greased baking sheet in 450 degree oven until brown on top, 12-15 minutes.

BREAD DRESSING FOR MEAT

Mrs. Charles Lautenbach Golden, Colorado

½ cup butter 1 medium onion, diced

1 tsp. poultry seasoning 1 can chicken-rice soup

5 cups bread cubes (toasted)

Saute onion in butter. Mix with remaining ingredients. Bake at 350 degrees for 1 hour.

GRANOLA NO. 1

Cherie Ogren

4 cups rolled oats $\frac{1}{2}$ to 1 tsp. salt 1 cup coconut 3/4 cup honey ½ cup wheat germ ½ cup oil ½ cup sunflower seeds 1 Tbsp. milk ½ cup sesame seeds

Mix oats, coconut, wheat germ, seeds and salt. Heat honey and oil, add milk. Pour liquid mixture over dry mixture, mix. Bake in 350 degree oven until brown and crispy. Stir very often.

GRANOLA NO. 2

Cherie Ogren

14 cups rolled oats 1 cup honey 2 cups wheat germ ½ cup brown sugar ½ cup margarine 1 cup coconut 1 cup slivered almonds $1\frac{1}{2}$ cups oil 1 cup sunflower seeds

Mix dry ingredients together. Mix honey, sugar, margarine and oil and bring to rolling boil. Pour liquids over dry mixture, mix. Bake at 350 degrees until brown. Stir often.

APPLES: CANNING FOR PIE

Mrs. Verlan Den Adel

5 quarts sliced apples 1¼ cups sugar

Slice apples, pour sugar over. Let set and stir frequently a half day or overnight. Pack in 3 quart jars. Pour juice over apples. (Apples do not have to be covered with juice.) Boil in hot water bath 20 minutes to seal. When making a pie or dessert from these apples, reduce sugar by \(\frac{1}{4}\) cup.

PAGE 188

SPECIAL HELPS

DELICIOUS CANNED BEETS

Wash beets and cook until done. Put on stove in large pan:

4 cups sugar 2 cups water 2 cups vinegar Juice of 1 lemon

Put in cloth and tie:

Rind of ½ lemon 1 Tbsp. ground cloves 1 Tbsp. ground allspice 1 Tbsp. ground cinnamon

Add spicebag to liquid on stove. When this comes to a boil take bag out and add pinch of salt. Add sliced or cubed beets and boil 15 minutes. Put in jars and seal.

CANNED TOMATO COCKTAIL

Dorothy Bosch

2 quarts tomatoes, cut up
2 small onions, cut up
3 small bunch celery
1 bay leaf
8 whole cloves
1 tsp. salt

Boil and put through food mill. Heat juice with $\frac{1}{4}$ cup vinegar, $\frac{1}{4}$ cup water, 2 Tbsp. sugar. Pour into sterilized jars and seal.

TO DRY CORN

Select good high quality corn. Husk and remove any damaged areas. Steam just until tender, about 15 minutes. Drain, cool and cut grains from the ear. Spread on trays $\frac{1}{2}$ to $\frac{3}{4}$ inch thick and dry at 130 degrees to 140 degrees F. until grains are hard and will break with a clean, glass-like fracture. Stir occasionally during drying. Prop open the oven door ($\frac{1}{2}$ inch for electric oven or 8 inches for gas oven) to control heat and let out moisture. Use a thermometer to regulate temperature. Cool and package in glass jars, plastic or metal containers with air-tight lids. Store in a COOL, DRY place.

TO DRY FRUIT

6 lbs. fresh fruit Sodium sulfite (can be purchased at drug store)

Wash, drain and peel (if desired) the fruit. Cut in halves, remove pits (for apples and pears you may cut in $\frac{1}{4}$ inch slices). To prevent discoloration, soak fruit in a sodium sulfite solution ($3\frac{1}{2}$ Tbsp. sodium sulfite to 1 gallon water) for 15 minutes. Arrange in a single layer on trays and place in a 150 degree oven. (Bottom tray should be about 3 inches from the oven floor.) Prop open the oven door, ($\frac{1}{2}$ inch for electric oven or 8 inches for gas oven) to control heat and let out moisture. Alternate trays every 1 to 2 hours. Stir fruit occasionally so it dries evenly. Use a thermometer to regulate temperature. Fruit is dry when it is pliable and leathery, takes about 6 hours. Cool and package in glass jars, plastic or metal containers with air-tight lids. Store in a COOL, DRY place.

FREEZING OF FRESH FRUITS AND BERRIES

Dry Sugar Method: Prepare berries or juicy fruits. (To keep light fruits from discoloring use one of the ascorbic acid preparations as directed on package.) Gently mix 1 cup of granulated sugar with 4 to 6 cups of fruit. Pack into freezer containers, leaving $\frac{1}{2}$ inch head space. Label. Freeze at once.

Sugar-Syrup Method: Dissolve 1 cup sugar in 1, 2, or 3 cups hot water depending on the kind of syrup you prefer. Chill syrup. For berries, simply pour cold syrup over them in freezer container. For peaches or similar fruits, fill container one-third full of cold syrup, then slice fruit directly into it. Leave ½ inch head space. Label. Freeze at once.

CATSUP

Marilyn Weyers

1 quart tomato pulp	1 tsp. (heaping) celery
1 cup sugar	salt
½ cup vinegar	1 tsp. salt
1 medium onion	1 tsp. mixed pickling spice
(chopped fine)	

Put spices and onion in cloth bag. Mix all together and boil 30 minutes. Thicken with 1 Tbsp. cornstarch dissolved in a little cold water. Let boil 1 minute more.

RHUBARB ORANGE JAM

Mrs. John Ter Louw

1 lb. candy orange slices	6 cups rhubarb, cut
(cut each slice into 12 -	in ½ inch slices
20 pieces, makes 2 cups)	4 cups sugar

Boil rhubarb and orange slices until rhubarb breaks up. Add sugar. Boil 10 to 15 minutes, stirring frequently. Skim. Put in hot glass jars. Seal.

GRAPE JAM

Alice Carlson Marilyn DeKruyff

Stem and wash grapes. Crush with large spoon or potato masher as they cook. Cook until tender. Press through vegetable press. Measure 2 cups of pulp and bring to a rolling boil, add 3 cups of sugar. Stir well and bring to boil again. Put in jars while hot. Seal or put parawax on top.

RHUBARB JAM

Second Reformed Church, Pella

4 cups red rhubarb 1 pkg. strawberry Jello 4 cups sugar

Mix rhubarb and sugar and let stand until juice appears. Boil until rhubarb is transparent. Add jello and stir until dissolved. Put in jars and place in refrigerator or freezer.

PAGE 190

SPECIAL HELPS

Mrs. Ed Timmer

PICKLES

Onions 1-2/3 tsp. tumeric
4 cups vinegar 1-2/3 tsp. mustard seed
4 cups sugar 1-2/3 tsp. celery seed
1/4 cup pickling salt

Slice cucumbers thin, and the onions thin, pack in jars, pour the mixed liquid and spices over the sliced cucumbers, cold. This is enough liquid for 3 quarts. Keep these in the refrigerator, and they can be kept up to 6 months in the refrigerator.

SHARP PICKLES

Maurine Timmer

1½ cups sugar	1/3 cup water
(2 cups sugar)	(1/3 cup + 2 Tbsp.)
2/3 cup vinegar	1½ quarts Kosher dills
(2/3 cup + 3 Tbsp.)	(2 quarts)

Quarter and rinse well the kosher dills. Throw away all the juice and spices. Return to jar, add $\frac{1}{2}$ cup horseradish (5-6 oz. jar), and add the sauce of the sugar, vinegar and water over the pickles.

BREAD AND BUTTER PICKLES

Marilyn DeKruyff

4 quarts cucumbers 6 to 8 medium white onions	5 cups sugar 2 Tbsp. mustard seed	
1/3 cup salt	1½ tsp. tumeric	
3 cups vinegar (white)	1½ tsp. celery seed	

Slice cucumbers thin. Slice onions. Combine by layers the cucumbers, onions and salt. Cover with ice and let stand for 3 hours. Drain. Bring to boil the vinegar, sugar and spices. Add drained pickles. Heat thoroughly, but do not boil. Pack into hot jars and seal.

WATERMELON PICKLES

Carol Vruwink

4 lbs. watermelon rind	$4\frac{1}{2}$ lbs. sugar
4 Tbsp. coarse salt	2 Tbsp. whole cloves
2 quarts vinegar	10-2#inch sticks cinnamon

Use the rind of firm, not overripe watermelon. Carefully trim off outer green skin and any pink flesh. Weigh the rind. Cut trimmed rind into 1 inch cubes and soak 12 hours in 2 quarts water mixed with coarse salt. Drain, cover with fresh water, and cook for 10 minutes. Let stand overnight in cooking water. Drain. Combine vinegar, 1 pt. water and the sugar. Tie spices together loosely in cheesecloth and add to vinegar mixture. Add drained watermelon and boil gently 2 hours or until syrup is fairly thick. Remove spice bag and discard. Pack rind into hot, sterilized jars; cover with the spiced vinegar syrup to within ¼ inch of top. Seal immediately, following jar manufacturer's directions. Makes 3 quarts.

KOSHER DILL PICKLES

Helen Boertji

1 gal. 4 inch cucumbers (if larger cut in ¼ths)

1 cup pickling salt 3 qts. water

1 qt. vinegar

For each qt. jar:

2 heads dill

1 hot red pepper (opt.)

1 clove garlic (garlic

powder may be substituted)

Wash cucumbers; let stand in clean, cold water overnight. Place 1 head of dill in bottom of each jar; pack cucumbers into jar. Add garlic, pepper, and head of dill. Combine vinegar, salt and water. Heat to full boil, fill jar. Seal and store in a cool place.

ZUCCHINI RELISH

Anna Mae Gosselink Carol Vruwink

10 cups coarsely ground zucchini squash 4 cups onion, chopped 5 Tbsp. salt 1 red pepper, chopped 1 green pepper, chopped 2½ cups vinegar 6 cups sugar
2 Tbsp. celery salt
½ tsp. pepper
1 tsp. tumeric
1 tsp. dry mustard

Mix zucchini, onion and salt. Let stand overnight. Wash and drain. Add remaining ingredients, simmer 20 minutes, pack into sterilized jars and seal.

HAMBURGER RELISH

Evelyn Van Dusseldorp

4 qts. washed, seeded and ground cucumbers
2 qts. peeled and ground 2 tsp. tumeric onions
5 Tbsp. salt
6 cups sugar 3/4 tsp. ground cloves 2 tsp. tumeric 11/2 tsp. celery seed 2 tsp. mustard seed

Mix cucumbers with 4 Tbsp. of salt and soak for 2 hours. Mix onions with 1 Tbsp. of salt and soak for 2 hours. Bring to boil vinegar, sugar and spices. Drain cucumbers and onions. Add to vinegar. Heat thoroughly but do not boil. Stir all the time. Seal in hot clean jars.

INDEX

APPETIZERS	(Quick)
Antipasta153	Almond44
Appetizers156	Apple48
Bambinos	Apple Cheese Walnut
Easy Pigs in Blanket	Applesauce Puffs
	Biscuit Mix
Grapefruit Appetizer	Biscuit Supreme
Sour Cream Herring157	Disken's Prood
(D:	Bishop's Bread
(Dips)	Bread Sticks, Quickie44
Avocado	Brown45
Cream Cheese	Caraway Puffins
Hot Crab	Coffee Cake Apple45
Fresh Vegetable156	Blueberry45
Shrimp153	French49
	Jubilee50
(Spreads)	Raspberry45
Chicken Pate155	Special43
Cocktail Mix154	Sour Cream 50
Dried Beef Log156	Sugar Nut (Quickie)51
Party Cheese Ball157	Chili-Cheese Biscuits139
Tuna Sprand for	Cinnamon Muffins48
Hors D'oeuvers157	Gingerbread Raisin Pancakes 47
	Lemon (Lime)43
BEVERAGES	Lemon (Poppy Seed)
Cultured Buttermilk	Three C Bread 49
Cranberry Christmas Punch 155	Herb Bread
Hot Chocolate Mix	Orange Puffs 46
Hot Cocoa Mix	Oven Baked Swedish Pancakes48
Raspberry Punch 154	
	Popovers
Russian Tea 154	Pumpkin
Witches Brew 157 Frosted Coffee Hawaii 154	Refrigerator Muffins51
r rosted Coffee Hawaii154	Spicy Sugar Loaf49
BREADS	Zucchini 46
BREADS	
(Yeast)	CAKES
Bran55	Amber Cream Angel Food71
Braided52	Apple Cake57
Buns, Wonderful53	Applesauce Cake 57
Cinnamon 52	Applesauce Cake 57
Cinnamon Puffs51	Apricot58
Coffee Cake, Overnight54	Banana Nut58
Dilly55	
Health56	Bundt64
Henrici Ring55	Carrot 65
Kolache, Mashed Potato Dough54	Cherry Chocolate 62
Omagena46	Chocolate Angel Food
Rolls, Refrigerator53	Chocolate Cake with Coffee
Ryo 59	Chocolate Cake
Rye	Chocolate Roll 59
Scotch Cathleal	Chocolate Holl

	CAKES	(Beet)
	Chocolate Sheet (Texas Sheet)60	Beef and Biscuit Casserole129
	Chocolate (Sour Cream)59	Beef Casserole129
	Chocolate Upside Down61	Busy Day Casserole142
	Cocoa Cola	Cheesy Beef Casserole138
	Cooky Cake	Company Casserole131
	Easy German Chocolate63	Corned Beef Buns142
	Eggnog Pound Cake72	Creamed Tacos140
	Fruitcake67	Enchilada Casserole141
	Golden Yolk61	Favorite Casserole129
	Hasty Lazy Daisy64	Fu Man Chew Casserole138
	Honey	Ground Beef Chow Mein
	Imperial Chocolate Cake61	Hamburger and Rice134
	Never Fail Busy Day60	Hamburger Rice Dinner136
	Never Fail Devil's Food59	Hamburger Vegetable Dinner137
	No Frost Cupcakes	Lasagne, Family 138
	Nougat White	Lasagne, Home Style 139
	One Bowl Jelly Roll58	Lasagne Casserole 144
	Pumpkin71	Meat Balls with Rice
	Regal Raisin Fruitcake66	Mock Scalloped Chicken 140
	Rhubarb67	Noodle Casserole 142
	Rusk - Carmel	One Dish Meal 137
	Russian Tealoaf	Round Steak Casserole 142
		Salmagundi Bake 141
	Salad Dressing Cake72	Savory Meat Ball Casserole139
	Scandinavian Applesauce71	Savon Layon Dinnon
	Surprise Cupcakes	Seven Layer Dinner 136
	Toll House Cupcakes	Shoppers Casserole
	Upside Down Gingerbread69	Six Layer Dinner 136
	Wacky Cake 63	Skillet Dinner 136
	Whipped Cream68	Sweet and Savory Meatballs140
	White Sour Cream71	Taco Casserole
	World War I Cake68	Texas Beef Casserole
		Unbeatable Casserole
,	(Frostings)	
,	Broiled Icing60	(Chicken)
	Chocolate Frosting81	Chicken Casserole
	Chocolate Frosting81	Chicken 'n Stuffing Scallop133
	Chocolate Frosting60	Chicken Rice Casserole143
	Chocolate Frosting66	Chicken Souffle143
	Cream Cheese65	Escalloped Chicken131
	Cream Cheese71	5 Can Casserole132
	Glaze64	
	Gelatin Cake Filling70	(Pork)
	Hungarian Chocolate61	Easy Ham Casserole132
	Marvel Fudge62	Ham Casserole135
		Ham and Rice Casserole131
		Hoppergosh130
	CASSEROLES	Hot Dish 130
	(Bean)	Meal in One Casserole130
	Baked Beans 135	Sausage and Rice Casserole143
	Barbecued Beans 144	_
	Ranch Style Pork and Beans134	(Seafood)
	Weiner Bean Pot	Baked Seafood
	17 CITICI DOUITI OF	Duilou Doutou102

CASSEROLES	Chocolate Syrup Brownie	.84
Creamed Tuna on Onion	Chocolate Rice Krispies	
Biscuit Square134	Coffee Bars	.88
Hot Seafood Salad 130	Congo Bars	.84
Tuna Casserole 135	Date Bars	.83
Tuna Cracker Casserole 131	Easy Brownies	.81
Tunafish Casserole 134	Frosted Ginger Creams	
Tuna Hot Dish 144	German Cream Cheese Brownie	.91
	Heavenly Hash	
COOKIES	Lemon Squares	
COOKIES	Maple Pecan Squares	
Apple Date Drops77	Maple Syrup Nut Bars	.90
Bachelor Button Cookies	Marie's Coconut Bars	.85
Butterscotch Nuggets73	Marshmallow Brownie	.85
Chocolate Macaroons	Marshmallow Pecan Bars	
Chocolate-Marshmallow74	Meringue Bars	
Chocolate Snowballs74	Meringue Jelly Bars	
Chocolate Square Oatmeal74	No-Bake Butterscotch Bars	.89
Cinnamon Crispies76	Nut Bars	
Cream Cheese	Orange Slice Bars	92
Crescent 73	O-Henry Bars	86
Dainty Date Nut	Oven Peanut Bars	92
Delicious Cookies	Peanut Butter Fingers	
Double Chocolate Walnut75	Pecan Crispies	
Drop Sugar 78	Snap Taffy Squares	89
Filbert Cinnamon81	Swiss Chocolate Squares	
Filled 79	Triple Tasty Fudge Bars	89
Grandmother Matchen's75	Walnut Fingers	
King-sized Gingersnaps79	Yum Yum Bars	92
Kringla80	Tuni Tuni Burs	.02
Mother's 1-2-3-4 cookies79		
Macaroon Muffins78	DESSERTS	
Old Sturbridge Quackers73	Angel Food Dessert	105
Orange (Unbaked)81	Apple Dumplings	104
Overnight Date78	Apple Slices	107
Peanut Butter Oatmeal78	Apple Torte	107
Peanut Raisin76	Apricot Refrigerator Dessert	104
Pecan Crispies 80	Black Bottom Pudding	
Potato Chip82	Blueberry Jello	104
Pumpkin80	Blueberry Torte	106
Sliced	Cheese Cake	101
Sugar	Cherrie in the Snow	107
White Almond76	Cherry Ice Cream Dessert	108
	Chocolate-Almond Velvet	154
(Bars)	Chocolate Cream	107
Almond Bars82	Chocolate Icebox Dessert	
Almond or Lemon Bars82	Chocolate Mousse	106
Butterscotch Bars87	Cocoa-Cream Crunch	
Butterscotch Brownies82	Coconut Pecan Torte	109
Camp Trail Brownies87	Cream Puffs	109
Caramel Chip Bars89	Cream runs	
	Dutch Apple Dessert1	105
Cherry Cake Bars83	Dutch Apple Dessert	110
Cherry Pineapple Bars86	Dutch Apple Dessert	110 113
	Dutch Apple Dessert	110 113

DESSERTS	Dutah Button Castrias 10
English Trifle108	Dutch Butter Cookies
Four Layer Dessert	Dutch Casserole
Frost on the Pumpkin111	Dutch Coffee41
Frozen Lemon Dessert	Dutch Handkerchiefs12
	Dutch Letters13
Ice Cream for Freezer114	Dutch Lettuce33
Ice Cream Pineapple Dessert111	Dutch Onion Rye Bread10
Kid's Favorite Dessert111	Dutch Pastry Apple Bars15
Kiss Pudding108	Dutch Potato Salad34
Lemon Cheese Cake112	Dutch Ring Cake24
Lemon Freeze with	Dutch Taarts14
Blueberries112	Endive Amsterdam Style31
Lime Sherbet Ice Cream Dessert112	Endive and Eggs28
Mint Dazzler110	Erwtensoep No. 129
Mocha Delight113	Erwtensoep No. 229
Pine-Cot Parfait114	Filled Speculaas12
Pink Arctic Delight	Eggs with Chili Sauce39
Queso Napolitano (Flan)102	Fritters11
Raspberry Crunch Dessert115	Gateau Basque20
Red Plum Cobbler115	Gehaktnestjes27
Rhubarb Cobbler110	Glazed Rice Pudding23
Rhubarb Crunch114	Goat Leg Cookies17
Salad or Dessert110	Gouda Asparagus Rolls30
Soda Cracker Dessert109	Gourmet Crab Cocktail35
Zuider Zee115	Ham in Gelatine32
Candied Nuts155	Harde Weenertaart14
Peppermint Nuts154	Heavenly Mud21
Oven Baked Caramel Corn153	Heavenry Muu21
0 , 0 2 0 0 0 0 0 0	Herring Salad
DAMESTA FLOODS	Hodgepodge with Boiled Meat30
DUTCH FOODS	Hollandaise Sauce30
Advokaat41	Holland Crisps17
Almond Cookies19	Holland Lace Cookies
Almond Strips No. 115	Hollandsch Gastmaal21
Almond Strips No. 216	Hot Coconut Relish36
Apple Fritters in Beer Batter 9	Houtsnip10
Apple Pancakes 8	Hussar Salad34
Babbelaars23	Indonesian Fried Rice36
Baked Bananas36	"Jan Hagel" Cookies No. 118
Balkenbrij26	Jan Hagel No. 218
Beets with Apples32	Jan Hagel No. 318
Bitter Koekjes22	John in the Sack24
Bloemkool32	Ketjap40
Boerenjongens Cocktail40	Kaneel Koekjes (Cinnamon Snaps)20
Boterletter13	Krakelingen19
Braised Steaks25	Krentenbrood 8
Coconut Milk37	Kruidmoes28
Chicken in Coconut Milk39	Lemon Chiffon Cream21
Cold Peanut Soup36	Loempia40
Chinese Noodles37	Meat Croquettes27
Dressing for Lettuce Salad33	Meta Evenbly's Boterkoek22
Dutch Babies14	Meat Salad34
Dutch Baby	Nasi goreng35
Dutch Birthday Cake22	Olie Bollen 9
Daten Dir maa, Canc	
DACE 100	INDEX

DUTCH FOODS	Ham and Egg Pie147
Olie Bollen (Golden Puffs)11	Noodle Kugel147
Onions in Oil39	Quiche Lorraine146
Pancakes12	Pizza Fondue148
Pigs in the Blanket No. 126	Poached Eggs a la King148
Pigs in the Blanket No. 226	Souffle Sandwich145
Plain Omelet28	
Poffertjes - Dutch Crullers10	FOOD PRESERVATION
Pork Indonesian38	Apples, canning for pie188
Pork Chops with Chestnuts	Catsup190
and Red Cabbage27	Corn, to Dry189
Puree of Potatoes with Ham	Delicious Canned Beets
and Onions32	Fruit, to Dry189
Raisin Cookies20	Fruit, Freezing
Red Cabbage31	Filmi, Freezing
Rice Table - American Style39	(Jams)
Rusk Pancake 9	Grape Jam190
Sambal Ketjap40	Rhubarb Jam190
Sambal Oelek37	Rhubarb-Orange Jam190
Schuimpjes (Foam Cookies)19	Knubarb-Orange Jam190
Shrimp Wafers35	(D!-L!)
Simple Dutch Chocolate	(Pickles) Bread and Butter Pickles191
Desserts23	
Skewered Lamb38	Hamburger Relish
Soesen	Kosher Dill Pickles
Soup without a Soup Bone31	Pickles 191
Soup without a soup Bone	Sharp Pickles
Snijboontjes32	Tomato Cocktail
Spice Bread	Watermelon Pickles 191
Spiced Coconut	Zucchini Relish192
St. Nickolas Koekjes	G 1 7
St. Nick Cookies	Granola I
Strop Koek	Granola II188
Stuffed Eggs with Cheese28	
Stuffed Fillets of Veal25	MEATS
Thin Pancakes	(Beef)
Uitsmijter (Meat and Egg	Afternoon Stew117
open-faced sandwich)11	Beef with Cauliflower
Veal Rolls25	and Snow Peas122
Water Chocolate41	Beef Stew Stroganoff122
White Cabbage with Potatoes31	Deviled Steak122
Wynpop25	Easy Beef Chop Suey125
Zand Koekjes19	Meat Loaf124
	Ann Landers120
EGGS AND CHEESE	Barbecued128
Baked Cheese and Ham Puff145	Delicious Blender120
Brunch Egg Casserole146	Favorite122
Campbelled Eggs147	Italian125
Cheese Fondue, Baked146	Miniature124
Cheese 'n Bread Bake145	Top of Stove127
Cheese Omelet	Pepper Steak with Tomatoes 117
Cheese Souffle145	Runzas (meat and cabbage
Cheese Souffle, Easy145	rolls)123
Country Supper148	Salisbury Steak118
- command washear	

MEATS	Graham Cracker (Cream Filling)96
Sherried Round Steak119	Grasshopper100
Spaghetti, Irish Italian124	Green Tomato 97
Spaghetti and Meat Balls123	Impossible Coconut 102
Spaghetti Sauce120	Lazy Peach 98
Sweet Chili Sauce & Meat Balls118	Mock Lemon (Rhubarb) 100
Steak in Sour Cream Sauce123	Open Face Peach 100
Spiced Stewing Beef126	Peach Angel 99
Studio Steak119	Peach Plum 101
Teriyaki Steak118	Pecan95
Wesson Pepper Steak119	Plum-Good 95
······································	Purple Plum95
(Chicken)	Pumpkin 99
All Afternoon Chicken127	Pumpkin Ice Cream94
Baked Chicken Supreme120	Pumpkin Parfait98
Chicken Casserole 128	Rhubarb 103
Chicken Divan	Rhubarb 97
Easy Barbecued Chicken 128	Sunny Banana
Party Chicken 121	Vanilla Chiffon 99
Pineapple Chicken 119	vannia Chinon99
Chicken with Almond Rice	(Crust)
Duck Luau 124	Cream Cheese Shell94
Duck Budu121	Graham Cracker94
(Pork)	Hot Water Pie Crust98
Ham Balls125	
Ham in Beer 117	Never Fail Pie Crust
Ham Loaf	Oatmeal Shell
Ham Loaf or Rolls 121	Pie Crust97
Pork Chops Cacciatora121	
Pork Chops with Rice	SALADS
Spareribs, Bar-B-Q126	(Fruit)
Spareribs, Sweet 'n Sour127	Applesauce160
Easy Barbecued Weiners128	Apricot
Hawaiian Weiners 126	Baked Pineapple159
Poor Man's Lobster 121	Cherry Coke162
Rabbit Marinade 128	Cherry Sour Cream Mold165
Salmon Loaf	Curried Fruit165
Samon Loar120	Cottage Cheese160
DIEG	Dinner Salad165
PIES	Easy Dessert or Salad I161
Ambrosia94	Easy Dessert or Salad II161
Banana96	Easy Frozen Salad160
Blueberry Pie Deluxe94	Easy Strawberry Salad161
Burnt Sugar	Frozen Cranberry Salad I160
California Walnut 103	Frozen Cranberry Salad II166
Caramel95	Frozen Fruit Salad or
Chocolate94	Dessert167
Chocolate Chip Refrigerator 101	Frozen Fruit Slush162
Coconut 96	Frozen Maple Salad161
Coffee-Toffee	Frozen Peach Salad167
Custard 100	Frosty Salad Loaf160
Fresh Strawberry96	Frozen Strawberry159
Fresh Fruit96	Fruit and Nut164
German Sweet Chocolate97	Golden Flake164

# 87 8 F V		
SALADS	SANDWICHES	
Grape164	Baked Hamburgers	
Grapefruit164	Barbecued Beef for Buns	.150
Jello Cheese Topped163	Broiler-Toasted Hamburger	
Men's Delight164	Sandwiches	149
Orange Apricot163	Broller Tuna Burgers	149
Orange163	Gooey Buns	151
Pink Fluff166	Hot Beef Sandwich Filling	151
Port Wine Mold162	Pizza Burgers	149
Quick Fruit161	Pizza Burgers	150
Quick Orange166	Rolled Sandwiches	151
Raspberry Delight163	Sandwich Ham Boats	150
Snowdrop Cranberry Mold166	Sloppy Joes Tuna or Chicken Burgers	150
Strawberry and Pineapple162	Tuna or Chicken Burgers	151
Stuffed Fig165		
Witches' Ring159	SAUCES AND SPREADS	
	Arkansas Churned Butter	
(M-1- D'-1)	Dutch Honey	187
(Main Dish)	Amandine Sauce	
Chicken Salad Deluxe	Barbeque Sauce	185
Dutch Pea Salad	Cumberland Sauce	186
East Indies Salad	Hollandaise Sauce, Blender	185
Main Dish Salad	Mushroom Sauce	143
Mexican Salad	Raisin Sauce	186
Northwest Seafood Salad168		
Shoestring Salad	(Dessert Sauces)	
Shrimp Salad I	Chocolate Sauce	186
Shrimp Salad II	Easy Fudge Sauce	
Shrimp Macaroni Salad170	Hot Fudge Sauce	
	Mint Mallow Sauce	186
(Vogotoble)	Vanilla Sauce	
(Vegetable) Apple-Onion174		
Bean Macaroni 174	VEGETABLES	
		101
Cabbage	Arroz con Asparagus	181
	Beans, Calico	
Cucumbers	Lebanese	.177
Cucumber Mold	Made Over Baked	.184
Cucumber Relish	Snibbled	.179
	Beets, Harvard	.177
Fire and Ice Tomatoes	With Pineapple	.177
Garden Green	Broccoli, Casserole	.177
Good Earth 170	Cheese Casserole	
Green 173	Corn	.179
Layered Lettuce 171	with Rice	.181
Luscious Lettuce	Carrots, En Casserole	.178
Marinated Tomatoes	Parsley Glazed	
Mostaccioli	Ring	
Oriental Vegetable173	Zesty	.176
Pea	Far East Celery	
Perfection 175	Golden Nugget Cauliflower	
Refrigerator Cabbage172	Dutch Lettuce	.180
Sausalito172	Easy Frozen Vegetable	
Succotash 173	Casserole	183

INDEX PAGE 199

VEGETABLES

Lebanese Eggplant	180
Luscious Onion-Rice	
Casserole	180
Onion Rings	
Peas, Pot Pourri	
English Pea Casserole	
Green Pea Casserole	
Potatoes, Party	182
Green	
Ring Mold Sweet Potatoes	183
Rice Dish	
Rice, Continental	
Rice, Lebanese	
Scalloped Mushrooms	
Spinach Casserole	
Herb Baked	
Zucchini, Fried	
Parmesan	
Tomato	

